

# Breville

## Breville Customer Service Centre

### Australian Customers

✉ Breville Customer Service Centre  
PO Box 22  
Botany NSW 2019  
AUSTRALIA

☎ Customer Service: 1300 139 798  
Fax (02) 9384 9601  
Email Customer Service:  
askus@breville.com.au

### New Zealand Customers

✉ Breville Customer Service Centre  
Private Bag 94411  
Greenmount  
Auckland, New Zealand

☎ Customer Service: 0800 273 845  
Fax 0800 288 513  
Email Customer Service:  
askus@breville.com.au



[www.breville.com.au](http://www.breville.com.au)

Breville is a registered trademark of Breville Pty. Ltd  
ABN 98 000 092 928

© Copyright. Breville Pty. Ltd. 2008

ikon™ is a trademark of Breville Pty. Ltd.

Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Model BBM600 Issue 1/08



# Breville

**ikon™**  
BBM600

ikon™ Baker's Oven  
Instructions  
and Recipes



# Contents

|  | Page  |
|--|-------|
| Welcome                                    | 4     |
| Breville Recommends Safety First           | 5     |
| Know your Breville ikon™ Baker's Oven      | 6     |
| Beginner's Guide to Baking Your First Loaf | 13    |
| Weighing and Measuring                     | 16    |
| The Vital Ingredients                      | 17    |
| Hints and Tips for Better Bread Making     | 19    |
| Questions and Answers                      | 20    |
| Control Panel Messages                     | 21    |
| Troubleshooting – Recipe                   | 22-23 |
| Troubleshooting – ikon™ Baker's Oven       | 22-23 |
| Care, Cleaning and Storage                 | 24    |
| Easy Bake Recipes                          | R1    |
| Notes                                      | R41   |

# Congratulations

on the purchase of your new Breville ikon™ Baker's Oven



# Welcome

We have designed this bread machine with you, our valued customer, in mind.

The Breville ikon™ Baker's Oven will bake a family size 1.25Kg loaf, a large 1Kg loaf or a medium 750g loaf. It's easy to use, as indicated in the 'Beginner's guide to your first loaf' on page 13.

You will find over 150 delicious recipe ideas to try in our Easy Bake recipe section, including recipes for prepackaged bread mixes.

The ikon™ Baker's Oven features the exclusive fruit and nut dispenser which automatically drops fruits, nuts and herbs into the dough at the right time – no need to wait.

The Pause function is ideal for creative bread making. It allows you to remove the dough for shaping, filling or braiding. You can even score the top of the loaf (just before baking) for a rustic-style bread, or decorate your bread with a glaze and poppy seeds.

You can also make dough for rolls or loaves to bake in your conventional oven. Use the Bread Dough Setting to do the mixing and kneading for you, then shape and bake the bread yourself.

The Breville ikon™ Baker's Oven also features a Pasta Dough setting to make your favourite flavoured pasta dough and a Pizza Dough setting for delicious home-made pizzas.

In addition the ikon™ Baker's Oven will bake superb yeast free or gluten free breads.

Finally, if you enjoy waking up to the aroma of freshly baked bread every morning, the 13 hour Preset Timer on the ikon™ Baker's Oven makes it easy to do so.

For our New Zealand customers we have included information relating to variances in measurements and availability of ingredients.

Before making your first loaf of bread, please read this book thoroughly to ensure you get the best results.

We wish you, your family and friends much enjoyment from the superb range of breads you can bake and doughs you can knead in your Breville ikon™ Baker's Oven.



# Breville recommends safety first

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

## IMPORTANT SAFEGUARDS FOR YOUR BREVILLE ikon™ BAKER'S OVEN

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the ikon™ Baker's Oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the bread machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 10cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.
- Always operate the bread machine on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not operate the bread machine on a sink drain board.
- Always ensure the bread machine is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The bread machine is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not touch hot surfaces. Allow the bread machine to cool before cleaning any parts.
- Steam vents are very hot during baking. Do not place anything on top of the lid.
- Do not cover the air vents when the bread machine is in use.
- Use oven mitts when removing the hot bread pan and the bread or jam from the pan.
- Take care when pouring jam from the bread pan as the jam is extremely hot.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not pour any liquids into the Fruit and Nut Dispenser.
- Do not place fingers or hands inside the bread machine during operation. Avoid contact with moving parts.
- Ensure the bread machine is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.
- Do not leave the lid standing open for extended periods of time.
- Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- To protect against electric shock, do not immerse power cord, power plug or appliance in water
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injuries.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

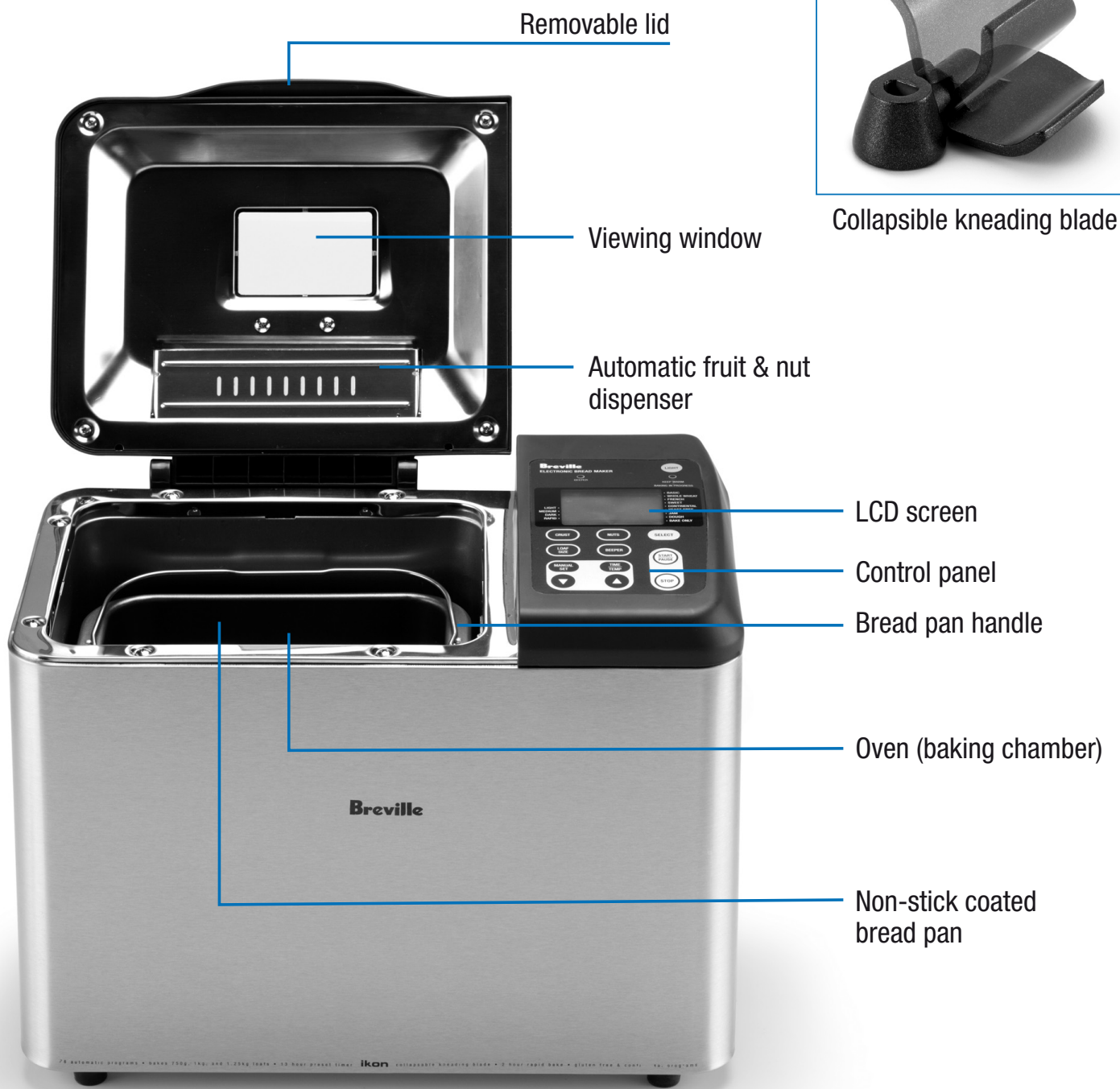


**CAUTION: THE LID AND THE OUTER SURFACE MAY GET HOT WHEN THE APPLIANCE IS OPERATING. THE TEMPERATURE OF ACCESSIBLE SURFACES MAY BE HIGH WHEN THE APPLIANCE IS OPERATING.**



**STEAM VENTS ARE VERY HOT DURING BAKING.**

# Know your Breville ikon™ Baker's Oven



Standard kneading blade

It is important that the bread pan is securely inserted into the base of the baking chamber to enable the kneading blade to operate correctly. This is achieved by placing the bread pan into the baking chamber and pushing down firmly until the pan is in position. (Refer to page 13, step 4).

Note

# Know your Breville ikon™ Baker's Oven continued

## THE CONTROL PANEL

The Control Panel is designed to perform several functions. The LCD screen indicates the setting selected, loaf size, crust colour, etc. and the completion time for the setting. The various buttons are used to select the functions and to start or stop the Breville ikon™ Baker's Oven.



|   |  |
|---|--|
| <b>LCD SCREEN</b>                               | The LCD Screen shows the setting, loaf size, crust colour and dispenser operation. When the START/PAUSE button is pressed to commence operation, the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.  |
| <b>SELECT</b>                                   | Press the SELECT button to access the variety of automatic settings available. These settings are listed on page 8. Each time the SELECT button is pressed the setting is changed. The setting selected is indicated by a black arrow appearing on the right-hand side of the LCD Screen or the appropriate wording on the LCD Screen.   |
| <b>CRUST</b>                                    | Press the CRUST button to select the 3 crust colours available on the Basic and Wholemeal bread settings only. The setting selected is indicated by a black arrow appearing on the left-hand side of the LCD Screen. This button also selects the Rapid function for Basic and Wholemeal breads.   |
| <b>NUTS</b>                                     | Press the NUTS button if ingredients are to be dispensed from the Fruit and Nut Dispenser. This button can be pressed before or after the START/PAUSE button is pressed to commence operation. The words 'YES NUTS' will appear on the LCD Screen.   |
| <b>LOAF SIZE</b>                                | Press the LOAF SIZE button to select the required loaf size. The LCD Screen automatically indicates 1250g. If the 1000g loaf or the 750g loaf is preferred, press the LOAF SIZE button and the LCD Screen will show the change. The LOAF SIZE button is only available on the BASIC, WHOLE WHEAT, FRENCH, SWEET and GLUTEN FREE bread settings. Only the 1250g loaf or 1000g loaf can be selected on the GLUTEN FREE bread setting.  |
| <b>BEEPER</b>                                   | Press the BEEPER button to turn the 'beeps' on or off. When the BEEPER button is selected to sound the beeps at the appropriate time in the selected setting, the BEEPER light above the LCD Screen illuminates. The BEEPER button beeps once when selected to on but does not beep when it is turned off and the BEEPER light goes out.   |
| <b>MANUAL SET</b>                               | The MANUAL SET button accesses the function that allows you to use your own personal recipe in the ikon™ Baker's Oven. You can choose the timing for each cycle of the program and also the baking temperature. For example, in a humid climate the rising cycles can be reduced or, if a crustier loaf is preferred, the baking time and temperature can be increased. Follow the guidelines for the MANUAL SET function (Refer page 12).   |
| <b>TIME/TEMP</b>                                | The TIME/TEMP button is used with:<br>a) BAKE ONLY setting (Refer page 11)<br>b) MANUAL SET function (Refer page 12)   |
| <b>PRESET TIMER</b><br>(up '▲'/down '▼' arrows) | The UP AND DOWN ARROWS have three functions:<br>a) To use the PRESET TIMER (Refer page 10)<br>b) To use the TIME/TEMP feature for the BAKE ONLY setting (Refer page 11)<br>c) To use the MANUAL SET function (Refer page 12)   |
| <b>START/PAUSE</b>                              | The START/PAUSE button has two functions:<br>a) Press the START/PAUSE button to commence the selected setting<br>b) Press the START/PAUSE button during operation to interrupt a cycle. The Pause function allows you to be creative with your bread making by pausing the machine for 10 minutes. The Pause function can be activated in any cycle of any setting except the KEEP WARM cycle.   |
| <b>STOP</b>                                     | To stop and cancel a setting during operation press and hold down the STOP button for 1-3 seconds until the beeps sound. The LCD Screen will reset to show BASIC BREAD 1250g 3:20 MEDIUM.  |
| <b>KEEP WARM / IN PROGRESS LIGHT</b>            | The KEEP WARM/IN PROGRESS Light on the control panel will illuminate and remain steady when the ikon™ Baker's Oven is in operation and progressing through the cycles. The KEEP WARM/IN PROGRESS Light will flash during the 60 minute KEEP WARM cycle at the end of a bread making setting. When a setting time is complete the ikon™ Baker's Oven will show 0:00 and 'KEEP WARM' on the LCD Screen. The bread machine is cooling and will remain in the KEEP WARM cycle for another 60 minutes but the time remaining will not show on the screen. |
| <b>VIEWING LIGHT</b>                            | Press and hold the LIGHT button at the top of the control panel to illuminate the interior cavity of the bread machine. The light will not remain on unless the LIGHT button is held down.   |

## Power Failure Protection

The ikon™ Baker's Oven has a built-in Power Failure Protection system. If the power supply is interrupted for 60 minutes or less, the ikon™ Baker's Oven will automatically resume the cycle when power is restored. For the Power Failure Protection System to activate, the bread machine must be operating for a minimum of 5 minutes. If the power is not restored within 60 minutes it is recommended to discard the ingredients, particularly when using perishable ingredients, such as dairy products, eggs, etc.



# Know your Breville ikon™ Baker's Oven continued

## BREAD, DOUGH AND JAM SETTINGS

| SETTINGS            | CRUST  | LOAF SIZE | TOTAL TIME      |
|---------------------|--------|-----------|-----------------|
| BASIC               | LIGHT  | 1250g     | 3 hours 10 mins |
|                     | LIGHT  | 1000g     | 3 hours 00mins  |
|                     | LIGHT  | 750g      | 2 hours 55 mins |
|                     | MEDIUM | 1250g     | 3 hours 20 mins |
|                     | MEDIUM | 1000g     | 3 hours 10 mins |
|                     | MEDIUM | 750g      | 3 hours 05 mins |
|                     | DARK   | 1250g     | 3 hours 30 mins |
|                     | DARK   | 1000g     | 3 hours 20 mins |
|                     | DARK   | 750g      | 3 hours 15 mins |
|                     | RAPID  | 1250g     | 2 hours 20 mins |
|                     | RAPID  | 1000g     | 2 hours 10 mins |
|                     | RAPID  | 750g      | 2 hours 05 mins |
| WHOLE WHEAT         | LIGHT  | 1250g     | 3 hours 40 mins |
|                     | LIGHT  | 1000g     | 3 hours 30 mins |
|                     | LIGHT  | 750g      | 3 hours 27 mins |
|                     | MEDIUM | 1250g     | 3 hours 45 mins |
|                     | MEDIUM | 1000g     | 3 hours 35 mins |
|                     | MEDIUM | 750g      | 3 hours 32 mins |
|                     | DARK   | 1250g     | 3 hours 53 mins |
|                     | DARK   | 1000g     | 3 hours 43 mins |
|                     | DARK   | 750g      | 3 hours 40 mins |
|                     | RAPID  | 1250g     | 2 hours 30 mins |
|                     | RAPID  | 1000g     | 2 hours 20 mins |
|                     | RAPID  | 750g      | 2 hours 17 mins |
| FRENCH              |        | 1250g     | 3 hours 40 mins |
|                     |        | 1000g     | 3 hours 30 mins |
|                     |        | 750g      | 3 hours 27 mins |
| SWEET               |        | 1250g     | 3 hours 30 mins |
|                     |        | 1000g     | 3 hours 25 mins |
|                     |        | 750g      | 3 hours 22 mins |
| GLUTEN FREE         |        | 1250g     | 2 hours 55 mins |
|                     |        | 1000g     | 2 hours 50 mins |
| CONTINENTAL         |        |           | 4 hours 35 mins |
| YEAST FREE          |        |           | 1 hour 30 mins  |
| JAM                 |        |           | 1 hour 05 mins  |
| DOUGH               | BREAD  |           | 1 hour 30 mins  |
|                     | PIZZA  |           | 50 mins         |
|                     | PASTA  |           | 14 mins         |
| BAKE ONLY           |        |           | 0 to 2 hours    |
| MANUAL SET FUNCTION |        |           |                 |

## BASIC (LIGHT/MEDIUM/DARK/RAPID)

Switch the bread machine on at the power outlet and the LCD Screen shows 3:20 - 1250g. This is the family size loaf. A black arrow appears against the wording BASIC and MEDIUM crust colour. For a 1000g large sized loaf or 750g medium sized loaf, press LOAF SIZE button until the required size appears on the LCD Screen. For a Light or Dark crust colour or Rapid setting, press the CRUST button until the black arrow aligns with the selected setting. CRUST selection is not available when using the BASIC RAPID setting.

Use the BASIC setting for the White, Flavoured White and White Bread Mix recipes.

## WHOLE WHEAT (LIGHT/MEDIUM/DARK/RAPID)

Press the SELECT button once and a black arrow appears against the wording WHOLE WHEAT and MEDIUM crust colour. The LCD Screen shows 3:45 - 1250g. This is the family-size loaf. For a 1000g large size loaf or a 750g medium size loaf, press LOAF SIZE button until the required size appears on the LCD Screen. For a LIGHT or DARK crust colour or RAPID setting, press the CRUST button until the black arrow aligns with the selected setting. The WHOLE WHEAT (LIGHT, MEDIUM or DARK) setting is used for breads made with wholemeal flour, rye or other grain flours. This setting has a 30 minute PREHEAT cycle. The WHOLE WHEAT (RAPID) setting has a 5 minute PREHEAT cycle. PREHEAT will show on the LCD Screen when the START/PAUSE button is pressed to commence operation but will only warm to preheat the ingredients if the sensor detects that the oven cavity is below recommended operating temperature. During the PREHEAT cycle the heavy wheat grains absorb the liquid, soften and expand, thus providing better gluten development.

CRUST selection is not available when using the WHOLEWHEAT RAPID setting.

## FRENCH

Press the SELECT button twice and a black arrow appears against the wording FRENCH. The LCD Screen shows 3:40 - 1250g. This is the family-size loaf. For a 1000g large size loaf or a 750g medium size loaf, press LOAF SIZE button until the required size appears on the LCD Screen.

Bread, low in fat and sugar, is most suited to this setting. The kneading time is shorter, rising time longer and the baking temperature higher, to produce a crisp crust and a firmer texture. CRUST selection is not available on this setting. The recipes for this setting can be found in the White Bread and White Bread Mix recipe sections.

## SWEET

Press the SELECT button three times and the black arrow appears against the wording SWEET. The LCD Screen shows 3:30 - 1250g. This is the family-size loaf. For a 1000g large size loaf or a 750g medium size loaf, press LOAF SIZE button until the required size appears on the LCD Screen. CRUST selection is not available when using this setting. The recipes in the Flavoured Sweet Bread section are best suited to this setting due to the increased baking time and lower temperature.

## GLUTEN FREE

Press the SELECT button four times and the black indicator arrow will appear against the wording GLUTEN FREE. The LCD Screen will show 2:55 - 1250g. To select a 1000g loaf, press LOAF SIZE button once. CRUST selection is not available on this setting.

This setting is suitable for breads made with gluten free flours such as rice flour, potato flour, buckwheat flour, etc. The shorter rising time and higher baking temperature give a well risen, golden brown, gluten free loaf.

**Total Setting Times for the Bread functions do not include the time for the automatic KEEP WARM function.**

Note

# Know your Breville ikon™ Baker's Oven continued

## CONTINENTAL

Press the SELECT button five times and the black arrow will appear against the wording CONTINENTAL. The LCD Screen will show 4:35. LOAF SIZE and CRUST selection are not available on this setting.

The flavour of the bread baked on this setting is developed in the longer last rising cycle. Extended baking at higher temperature gives the typical hard crust of a Continental loaf.

## YEAST FREE

Press the SELECT button six times and the black arrow will appear against the wording YEAST FREE. The LCD Screen will show 1:30.

LOAF SIZE and CRUST selection are not available on this setting.

Recipes that use baking powder or bicarbonate of soda as the raising agent can be made on this setting. These recipes can be found in the Yeast Free Bread section.

## JAM

Press the SELECT button seven times and the black arrow appears against the wording JAM.

The LCD Screen will show 1:05.

This setting is designed to produce home made style jam using seasonal fresh fruit. A variety of recipes can be found in the 'Just Jam' section.

## DOUGH - BREAD

Press the SELECT button eight times and the black arrow appears against the wording DOUGH. The LCD Screen shows 1:30 and the word BREAD.

When the cycle is complete the dough is removed from the bread pan, hand kneaded, shaped and baked in the conventional oven.

Refer to recipes in the 'Dough' section.

## DOUGH - PIZZA

Press the SELECT button nine times and the black arrow remains against the wording DOUGH. The LCD Screen shows 0:50 and the word PIZZA. This setting is suitable for making pizza and focaccia doughs - refer to Pizza Dough recipe section.

## DOUGH - PASTA

Press the SELECT button ten times and the black arrow remains against the wording DOUGH. The LCD Screen shows 0:14 and the word PASTA.

This setting makes pasta dough for shaping into fresh pasta - refer to Pasta Dough recipe section.

## BAKE ONLY

Press the SELECT button eleven times and the black arrow appears against the wording BAKE ONLY. Press the Up ▲ or Down ▼ Arrow button to select a baking time between 0:00 and 2:00 hours. Press the TIME/TEMP button to adjust the baking temperature from 0°C to 150°C.

This setting allows you to extend the baking time. Refer to Using the Bake Only Setting on Page 11.

## USING THE FRUIT AND NUT DISPENSER

The automatic Fruit and Nut Dispenser ensures your ikon™ Baker's Oven releases fruit, nuts or other suitably sized additions of your choice into the dough at exactly the right time in the kneading cycle. If added before this time excessive kneading will cause the ingredients to break down rather than maintain their shape within the dough.

The Fruit and Nut Dispenser will automatically release its contents 8 minutes before the end of the second kneading cycle.

The dispenser activates on the BASIC, WHOLE WHEAT, FRENCH, SWEET, CONTINENTAL, YEAST FREE and DOUGH-BREAD Settings. The capacity of the Fruit and Nut Dispenser is ¾ cup of dry ingredients.

If the ingredients exceed ¾ cup, use the BEEPER button and add the additional ingredients manually when the Add-in Beeps sound (also at 8 minutes before the end of the second kneading cycle).

The NUTS button should be pressed before pressing the START/PAUSE button to commence the operation, or soon after the kneading has commenced, otherwise the Dispenser will not release the content.



**All glacé (glazed) fruits e.g. cherries, ginger, pineapple, etc. should be washed and well-dried on kitchen paper towel before adding into the Dispenser. It is recommended that the Dispenser be cleaned thoroughly with a soft, damp cloth after each use. Do not pour liquids into the Fruit and Nut Dispenser.**

Note

# Know your Breville ikon™ Baker's Oven continued

## USING THE PAUSE FUNCTION

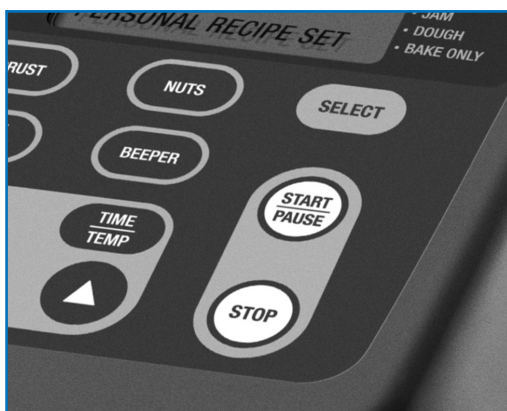
The ikon™ Baker's Oven has a horizontal traditional style loaf pan that, together with the PAUSE function, allows you to be creative with your bread making.

During operation the START/PAUSE button can be pressed to suspend the operating cycle for 10 minutes. The LCD Screen will flash the time remaining for the setting for 10 minutes, then the program will resume. If 10 minutes is not sufficient time, the START/PAUSE button can be pressed again for another 10 minutes. If the full 10 minutes is not required, press the START/PAUSE button to resume the program.

**Try this creative idea from our test kitchen:**

### Antipasto Rolled Bread

- 1) With a bread dough recipe of your choice in the bread pan, at the end of RISE 2, the kneading blade will knead briefly to shape the dough. The "beeps" will also sound three times if the BEEPER is turned on as a reminder to shape the dough if required. Then:
  - 2) Press START/PAUSE to interrupt the cycle.
  - 3) Open the lid, remove bread dough from bread pan then close the lid. Roll out the dough on a lightly floured surface to a rectangle shape, approximately 20cm × 30cm.
  - 4) Spread 3 tablespoons tomato paste over the dough and top with 1 teaspoon Italian mixed herbs, 4 tablespoons chopped salami, 2 tablespoons chopped black olive and 3 tablespoons grated tasty cheese.
  - 5) Roll up lengthwise, as for a Swiss roll, tuck ends under, place back into the bread pan and close the lid. Press START/PAUSE to recommence operation and RISE 3 will begin followed by the BAKE cycle.
  - 6) At 15 minutes into the BAKE cycle press START/PAUSE to interrupt the cycle and open the lid. Using a fine, sharp knife, make 2-3 slashes across the top of the loaf, brush with Egg Glaze (Refer page R40) close the lid and press START/PAUSE to recommence the operation.
  - 7) At the end of baking, press STOP. Remove the bread from the bread machine and bread pan. Allow bread to cool on a rack.



**The ideas for using the PAUSE function are limited only by your imagination. Bread doughs can be made into sweet or savoury Pull Apart breads, rolled or layered filled breads, or divided into interesting shapes and finished with a variety of glazes or toppings.**

Note

## USING THE PRESET TIMER

The ikon™ Baker's Oven PRESET TIMER lets you wake to the aroma of freshly baked bread in the morning. You can set the timer up to 13 hours in advance before you require your baked loaf.

Recipes using perishable ingredients should not be made using the PRESET TIMER.

**To use the PRESET TIMER:**

- 1) To bake a loaf of bread on the BASIC MEDIUM Bread setting by following steps 1-10 under the "Beginner's Guide to Your First Loaf" on Page 13.
- 2) Press the Up ▲ or Down ▼ Arrow button on the Control Panel to enter the number of hours in which you want your bread to be ready (the amount of time shown in the LCD Screen will include the total setting time). Each time you press the Up ▲ Arrow button, the timer advances 10 minutes. Each time you press the Down ▼ Arrow button, the timer is set back 10 minutes. Hold down Up ▲ or Down ▼ Arrow button for speedier adjustments.

### Example

Before leaving for work at 8:00am, you decide to make a loaf of White Bread to be ready for dinner at 6:00pm (10 hours later). Press the Up ▲ Arrow until 10:00 appears on the LCD Screen. Press START/PAUSE to commence operation and your ikon™ Baker's Oven will begin making your bread at the appropriate time for it to be ready at exactly 6:00pm.

- 3) Press START/PAUSE. The colon (:) in the time displayed begins to flash, letting you know the Preset Timer has started. The remaining time will count down in one minute increments. When the time on the LCD Screen shows '0:00', baking is completed.

**If you make an error during or after your selection, press and hold the STOP button. The LCD Screen will reset to BASIC 1250g 3:20 MEDIUM Setting and you can begin your selection again.**

Note

**The PRESET TIMER cannot be used with the following settings – YEAST FREE, GLUTEN FREE, JAM, DOUGH-BREAD, DOUGH-PIZZA, DOUGH-PASTA or BAKE ONLY.**

Note

**The PRESET TIMER cannot be used for all recipes. Individual recipes will specify if not suitable.**

Note

**It is advisable before using the PRESET TIMER for the first time to test the recipe. Also weigh and measure ingredients accurately to ensure the correct ratio of flour/water and other ingredients is used.**

Note

**During the delayed time, before the bread machine begins kneading, ensure the surrounding temperature of the ingredients and baking chamber is not too hot or too cold. This will ensure the efficient operation of the bread machine. Recommended room temperature is 20-25°C.**

Note

# Know your Breville ikon™ Baker's Oven continued

## USING THE BAKE ONLY SETTING (AND THE TIME/TEMP BUTTON)

The BAKE ONLY setting of the ikon™ Baker's Oven gives more versatility to your bread making and is useful when wishing to:

- Extend the baking time if a darker, crisper crust is required.
- Crispen loaves already baked and cooled.
- Re-Warm loaves already baked and cooled.
- Bake doughs that have been hand-shaped.
- Melt or brown toppings on baked bread.

### To use the BAKE ONLY setting:

- 1) Press the SELECT button eleven times and the black arrow on the LCD Screen will appear against the wording 'BAKE ONLY' and default to the time 0:45.
- 2) Press the Up ▲ or Down ▼ Arrow button to adjust the baking time between 0:00 to 2:00 hours if required.
- 3) Press the TIME/TEMP button and the default temperature will show 117°C on the LCD Screen. Press the Up ▲ or Down ▼ Arrow button to adjust the temperature between 0°C and 150°C if required.
- 4) Press START/PAUSE to commence operation. The LCD Screen will show the word BAKE and the amount of time to elapse before the completion of the cycle.
- 5) Should the bread require less baking time, press and hold down the STOP button at the appropriate time, then remove the bread from the bread machine and bread pan. Allow bread to cool on a rack.

**When adjusting the baking time displayed, each time the Up ▲ or Down ▼ Arrow button is pressed the time displayed advances or is set back in one minute increments.**

**When adjusting the baking temperature displayed, each time the up or down arrow button is pressed the temperature displayed advances or is set back in 1°C increments.**

**Hold down the Up ▲ or Down ▼ Arrow buttons for speedier adjustments.**

Note

# Know your Breville ikon™ Baker's Oven continued

## MANUAL SET FOR YOUR PERSONAL RECIPES

The MANUAL SET function allows you to program your own personal recipe cycle times and baking temperature into the ikon™ Baker's Oven. You can choose how long you want for each cycle of the program. For example, in a humid climate the rising cycles can be reduced or if a crustier loaf is preferred the baking time and temperature can be increased.

The Panettone recipe on page R33 is an example of how to use the MANUAL SET function.

The memory of the ikon™ Baker's Oven will save and recall the times and temperature of the last personal recipe programmed into the MANUAL SET function.

### Procedure:

- 1) Press MANUAL SET following the steps shown on page 12 starting with 1st press through to 13th press. PERSONAL RECIPE will show on the LCD screen through out the function.
- 2) Use the Up ▲ or Down ▼ Arrow button to increase or decrease the cycle times, the temperature of the BAKE cycle and to select the NUTS dispenser and/or add-in beeps. Use the sequence charts at the beginning of each section as a guide for programming times and temperature.
- 3) Press the BEEPER button if the beeps are required.
- 4) Press START/PAUSE button to commence operation.

| OPERATION  | LCD SCREEN  | ACTION  |
|------------|---|---|
| 1st Press  | Shows the total time for the last recipe programmed and the NUTS selected.  |   |
| 2nd Press  | PRE-HEAT                    0   | Press Up ▲ Arrow button to enter time<br>- maximum 60 minutes or Down ▼ button to 0.00  |
| 3rd Press  | KNEAD 1                    0  | Press Up ▲ Arrow button to enter time<br>- maximum 60 minutes or Down ▼ button to 0.00  |
| 4th Press  | KNEAD 2                    0  | Press Up ▲ Arrow button to enter time<br>- maximum 60 minutes or Down ▼ button to 0.00  |
| 5th Press  | RISE 1                    0   | Press Up ▲ Arrow button to enter time<br>- maximum 100 minutes or Down ▼ button to 0.00   |
| 6th Press  | PUNCH DOWN            :00   | Press Up ▲ Arrow button to enter time<br>- maximum 60 seconds or Down ▼ button to 0.00  |
| 7th Press  | RISE 2                    0   | Press Up ▲ Arrow button to enter time<br>- maximum 100 minutes or Down ▼ button to 0.00   |
| 8th Press  | SHAPING                    :00  | Press Up ▲ Arrow button to enter time<br>- maximum 60 seconds or Down ▼ button to 0.00  |
| 9th Press  | RISE 3                    0   | Press Up ▲ Arrow button to enter time<br>- maximum 100 minutes or Down ▼ button to 0.00   |
| 10th Press | BAKE                    0   | Press Up ▲ Arrow button to enter time<br>- maximum 150 minutes or Down ▼ button to 0.00   |
| 11th Press | NUTS (YES OR NO)  | Press Up ▲ Arrow button for YES<br>or Down ▼ button to NO   |
| 12th Press | 0°C   | Press Up ▲ Arrow button to increase - maximum 150°C or Down ▼ button to decrease to 0°C   |
| 13th Press | Shows total time for the current recipe programmed and the NUTS selected. The word SET appears in the lower right-hand side corner. (Two beeps sound if the BEEPER is turned on). | The MANUAL SET function has now been reprogrammed. (If you wish to check the times and temperature programmed you can do so now by using the MANUAL SET button to progress through 1st press to 13th press). Then press the START/PAUSE button to commence operation. |

**The PRESET TIMER can be used with the MANUAL SET function. Use the Up ▲ or Down ▼ Arrow button to set the required time (until finish) after SET appears on the LCD Screen (after the 13th press).**

Note

**If the Fruit and Nut Dispenser and/or the Beeps for adding other ingredients are required, ensure KNEAD 2 is programmed for at least 20 minutes. The Dispenser and Beeps activate at 17 minutes into the total kneading cycle.**

Note

# Beginner's Guide to Baking Your First Loaf

The following instructions are to be used when making Bread or Dough recipes from the recipe section in this book.

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales), for accuracy in producing 1.25Kg (1250g), 1Kg (1000g) or 750g loaf.

Remove and safely discard any packaging materials and promotional labels before using the ikon™ Baker's Oven for the first time.

## Step 1: Open the lid and remove the bread pan

Open the lid and remove the bread pan from the ikon™ Baker's Oven by holding the handle and lifting straight up.

Always remove the bread pan from the ikon™ Baker's Oven before adding ingredients to ensure ingredients are not spilt into the baking chamber and onto the element.

Before using for the first time, we recommend that the inside of the bread pan and the kneading blades are washed with warm soapy water, rinsed and dried thoroughly. Do not immerse the bread pan in water.



## Step 2: Insert the kneading blade

There are two kneading blades provided with the ikon™ Baker's Oven. The collapsible blade is for use on the Bread and Dough settings. The standard blade is for use on the Jam setting. It is important that when using either kneading blade that it is properly mounted on the shaft in the base of the bread pan by aligning the flat edge in the central hole of the kneading blade with the flat side of the shaft. If either blade is not seated correctly, ingredients may not be mixed or kneaded properly.

The collapsible blade should be placed on the shaft in the upright position to ensure the ingredients are mixed and kneaded properly when the kneading cycle commences. The further kneading action of the bread machine ensures that the blade is upright or flat at the appropriate times in the kneading, rising and baking cycles.

**Before inserting the collapsible blade, ensure that no baked bread residue remains attached to the shaft inside the bread pan, or inside the hole or around the hinge area of the collapsible kneading blade. This will ensure that the hinge pivots freely. For further cleaning instructions refer to Page 24.**

Note

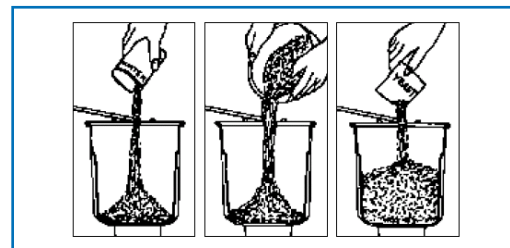


## Step 3: Add ingredients into the bread pan

It is important that the ingredients are added in the correct order listed in the recipe and that the ingredients are measured and weighed accurately otherwise the dough may not mix correctly or rise sufficiently. Ensure the collapsible kneading blade is in the upright position before adding ingredients to the bread pan.

All ingredients should be at room temperature 20-25°C and be added in the following order:

- 1) Liquid ingredients
- 2) Fat
- 3) Dry Ingredients: salt, sugar, flour
- 4) Yeast



**If using Prepackaged Bread Mixes, refer to page R34.**

Note

**Mound the flour into the pan, make a small hollow in the centre and place the yeast in the hollow. This is important when using the PRESET TIMER, because if the yeast comes in contact with the water and is activated at some length of time before kneading commences, the bread may not rise.**

Note

## Step 4: Return the bread pan to the machine

Insert the bread pan into the machine as follows:

- 1) Place the bread pan into the baking chamber.
- 2) Locate the drive mechanism of the pan directly into the drive mechanism in the base of the baking chamber.
- 3) Push the bread pan down firmly until it is in position.

## Step 5: Close the lid

After closing the lid, it is not recommended to open the lid during operation except to check the consistency of the dough in the kneading cycle, or to glaze and add seeds to the top of the loaf in the baking cycle (Refer page R40).

## Step 6: Plug in the bread machine

Insert the power plug into a 230/240 volt power outlet. Switch on at the power outlet.

When the ikon™ Baker's Oven is plugged in and switched on, the LCD Screen will automatically show 1250g 3:20 NO NUTS, with arrows aligned to BASIC and MEDIUM.

# Beginner's Guide to Baking Your First Loaf continued

## Step 7: Select the setting

Press the SELECT button if another setting is required. For example, press the SELECT button once to choose WHOLE WHEAT. Each time you press SELECT again, the black indicator arrow moves onto the next selection in the following order:

BASIC, WHOLE WHEAT, FRENCH, SWEET, GLUTEN FREE, CONTINENTAL, YEAST FREE, JAM, DOUGH-BREAD, DOUGH-PIZZA, DOUGH-PASTA, BAKE ONLY.

## Step 8: Select crust type

Press the CRUST CONTROL button to select a LIGHT or DARK crust or the corresponding RAPID setting. The CRUST CONTROL button can be used for the BASIC and WHOLE WHEAT bread settings.

## Step 9: Select loaf size

Press the LOAF SIZE button to select the loaf size. Each time this button is pressed the LCD Screen will change from 1250g to 1000g to 750g. The LOAF SIZE button can be used for the BASIC, WHOLE WHEAT, FRENCH, SWEET AND GLUTEN FREE BREAD settings. Only the 1250g loaf or 1000g loaf can be selected on the GLUTEN FREE BREAD SETTING.

**If you accidentally press the wrong setting, crust colour or loaf size, press and hold the STOP button to reset the program then make your selection again.**

Note

## Step 10: Set the Fruit and Nut Dispenser and/or Add-in Beeper

If ingredients are to be dispensed from the Fruit and Nut Dispenser, the NUTS button should be pressed before the START/PAUSE button is pressed or soon after the kneading has commenced. The words "YES NUTS" will appear on the LCD Screen. The NUTS button can be used on the BASIC, WHOLE WHEAT, FRENCH, SWEET, CONTINENTAL, YEAST FREE AND DOUGH-BREAD settings. Refer to the Fruit and Nut Dispenser instructions on Page 9. The capacity of the Fruit and Nut Dispenser is  $\frac{3}{4}$  cup dry ingredients.

**Add-in Beeper:** If the additional ingredients exceed  $\frac{3}{4}$  cup, use the BEEPER button and when the beeps sound during the kneading cycle add the additional ingredients at this time.

Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle.

Do not press the STOP button to add ingredients as this will cancel the program. The PAUSE button can be selected if required.

The BEEPER light above the LCD Screen will be illuminated when the BEEPER button is selected.

**Do not pour liquids into the Fruit and Nut Dispenser. If using bottled or canned ingredients such as olives or sun dried tomatoes, drain well and dry on kitchen paper towel before adding to the dispenser.**

Note

## Step 11: Start the bread machine

Press the START/PAUSE button to begin the bread, dough or jam making process. When the START/PAUSE button is pressed, the IN PROGRESS Light will illuminate and the ikon™ Baker's Oven begins operating. The total setting time will appear in the LCD Screen. The setting time will count down in one-minute increments.

- The PREHEAT cycle commences (if the WHOLE WHEAT, WHOLE WHEAT RAPID or JAM setting is selected).
- The KNEAD cycles commence.
- When the KNEAD cycles end the bread will start to rise. During the three rising cycles the dough will be degassed twice by the movement of the kneading blade at the end of the RISE 1 and RISE 2 cycles.
- At the end of RISE 2, the blade will rotate to SHAPE the dough. Three 'beeps' will sound if the BEEPER is turned on. This is a reminder to shape the dough if required.
- The dough rises fully in RISE 3, then the BAKE cycle commences.
- During the BAKE cycle steam may come out of the vents on the lid and appear on the viewing window. This is a normal part of the bread making process.
- When the bread is finished baking, 3 double 'beeps' will sound and the LCD Screen will show "0:00". The bread is now ready to remove.

**The WHOLE WHEAT setting has a 30 minute PREHEAT cycle and the WHOLE WHEAT RAPID setting has a 5 minute PREHEAT cycle but will only warm to preheat the ingredients if the sensor detects that the oven cavity is below recommended operating temperature. Kneading will commence after PREHEAT cycle times have elapsed.**

Note

## Step 12: Remove the bread pan

When the selected setting finishes, the ikon™ Baker's Oven will beep three times and the KEEP WARM light will flash. The bread pan is now ready to be removed. When making bread, it is recommended to remove the bread at the end of the baking cycle to retain the crispness of the crust. However, if you do not wish to remove the bread immediately, the ikon™ Baker's Oven will automatically go into a KEEP WARM cycle, holding the temperature of the bread for up to 60 minutes (except on YEAST FREE, JAM, DOUGH or BAKE ONLY settings).

## Step 13: Take the bread out of the bread pan

Use oven mitts to gently shake the bread out of the pan onto a wire rack. Check that the kneading blade has remained in the bread pan. Place the bread upright on the wire rack to cool. Allow the bread to cool sufficiently before slicing.

**When baking is finished and the bread has been removed from the bread pan, remove the kneading blade from the pan using oven mitts. Do not attempt to remove the kneading blade with your bare hand, as it is very hot. If the kneading blade is difficult to remove from the shaft in the bread pan, pour some warm water and a little detergent into the bread pan and allow to stand for 10-20 minutes to loosen baked-on crust or crumb residue.**

Note

## Beginner's Guide to Baking Your First Loaf continued

### Step 14: Unplug the bread machine

Press and hold down the STOP button to switch off the ikon™ Baker's Oven. THE LCD Screen will reset to 1250g 3:20 with the arrows aligned to BASIC and MEDIUM setting. Switch off at the power outlet and unplug the power cord.

If you wish to make another loaf of bread, allow approximately one hour for the ikon™ Baker's Oven to cool before using again. Open the lid to help cool the bread machine. If the ikon™ Baker's Oven is too hot an error code will appear on the LCD Screen and three beeps will sound. The bread machine will not operate until it cools down to the correct operating temperature for kneading.

When storing the bread machine, switch off and then remove power plug from power outlet. Ensure the bread machine is completely cool, clean and dry. Place the bread pan containing the kneading blades into the baking chamber and close the lid. Do not place heavy objects on top of the lid. Store the bread machine upright.

### Step 15: Cut the bread

Before slicing the bread always ensure the kneading blade is in the pan and not in the bottom of the baked bread loaf.

When the bread has cooled sufficiently, place the bread onto a firmly seated breadboard to cut the bread. A standard flat-bladed kitchen knife is likely to tear the bread.

Breville recommends using the Breville Bread Slicing Guide - Model BS1. This foldable, lightweight cutting guide is the ideal accessory for any bread maker. The guide slots ensure straight, even slices every time when using a bread knife or electric knife.



**Breville Bread Slicing Guide**

### Step 16: Store the bread

Store the bread in freezer bags or a sealable bread box. To store for more than a few days, place the bread into freezer bags, remove any air and secure with ties and label. Bread may be frozen for up to 1 month.

Baking bread is in part a science and an art with each ingredient playing an integral role. Care should be taken when weighing and measuring ingredients to ensure accuracy and consistency.



# Weighing and Measuring

Recipes in this Instruction Book were developed using Australian Metric Weights and Measurements.

| AUSTRALIAN METRIC MEASUREMENTS | mls |
|--------------------------------|-----|
| 1 teaspoon                     | 5   |
| 1 tablespoon                   | 20  |
| 1 cup                          | 250 |

## For New Zealand customers

| NEW ZEALAND METRIC MEASUREMENTS | mls |
|---------------------------------|-----|
| 1 teaspoon                      | 5   |
| 1 tablespoon                    | 15  |
| 1 cup                           | 250 |

The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for this variance. For example, 1 Australian tablespoon = 1 New Zealand tablespoon plus 1 New Zealand teaspoon.

## Metric liquid measuring jugs

If measuring liquids using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

DO NOT USE TABLEWARE JUGS OR MEASURING CUPS.

**It is important to note that New Zealand ingredients, especially flour and yeast, differ from the Australian equivalents. In the Vital Ingredients section (Page 17-18), suitable New Zealand products have been listed. We suggest these New Zealand products be substituted for the Australian products in the Easy Bake Recipe Section. For further New Zealand bread making assistance, telephone: 0800 273 845.**

Note

## Metric weighing scales

For consistent results it is recommended to use metric weighing scales if possible as they provide greater accuracy than measuring cups. Tare (or zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

**In general, water weighs the same in grams as it measures in millilitres.**

Note

## Metric measuring cups and spoons

If using the graduated, metric measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated, metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE SPOONS OR CUPS.

# The Vital Ingredients

## FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough with the structure required to produce the weight and shape of the bread.

### White Wheat Flour

The flour used in the bread machine should be bread or baker's flour. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour that has 11-12% protein. For this reason, the recipes in this book requiring bread flour have been made with flours with 11-12% protein. This is normally indicated on the packaging. Do not use self-raising flour until indicated in the recipe.

**When using a low protein, stone ground, wholemeal or plain flour the quality of the bread can be improved by adding gluten flour.**

Note

### Baker's or Bread Flour

Several brands of baker's or bread flour are available nationally at larger supermarkets. Baker's flour was used for the development of most of the recipes contained in this guide. It is a high protein, white wheat flour, with 11-12% protein content, ensuring a higher quality and consistency to the baked bread.

### NEW ZEALAND ONLY

'Elfin High Grade White Flour' and 'Champion High Grade Flour' These are high protein, white bread flours, containing 12% protein.

### Wholemeal Flour

Contains all the bran, germ and flour of the wholewheat grain. Although breads baked with wholemeal flour will be higher in fibre, the loaf can be lower in height and heavier in texture depending on the protein level of the flour. Wholemeal flour with low protein can be improved by adding gluten flour or replacing 1 cup of wholemeal flour with bread or baker's flour.

### Rye Flour

Popular for continental bread making, rye flour is low in protein and so it is essential to combine rye flour with bread flour to make bread successfully in the bread machine. Rye flour is traditionally used to make Pumpernickel and Black breads.

### Gluten Flour

Gluten flour is a concentrated mixture of gluten-forming protein and wheat flour. Adding gluten flour can improve the structure and volume of bread when using a low protein, stone ground, wholemeal or plain flour. Gluten flour can be purchased at most health food stores.

## BREAD MIXES

These convenient mixes contain bread flour, sugar, milk, salt, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is required. Bread mix brands such as 'Defiance', 'Laucke' and 'Kitchen Collection' are available nationally from major supermarkets. Recipes for some bread mix brands are listed in the Easy Bake recipe section of this book (refer pages R34-R37).

For information on other brands of bread mix, contact the manufacturer listed on the package.

### NEW ZEALAND ONLY

Bread mix brands such as "Elfin" are available.

## BREAD IMPROVER

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) and other enzymes (amylases) extracted from wheat flours.

A commercial bread improver has been used in some of the bread recipes listed in the 'Easy Bake' recipe section of this book. A crushed Vitamin C tablet or Vitamin C powder can be used as a bread improver and added to the dry ingredients.

**Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.**

Note

## SUGAR

Sugar provides food for the yeast, sweetness and flavour to the crumb and helps brown the crust. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested granulated 'Splenda' as a sugar substitute.

### NEW ZEALAND ONLY

Sugar can be reduced for more improved results.

## POWDERED MILK

Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator). Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used by produces a denser loaf.

## SALT

Salt is an important ingredient in bread making. However, salt inhibits the rising of the bread, so be careful when measuring, as it should be accurate. Refer to Questions and Answers (page 20).

### NEW ZEALAND ONLY

Salt may be reduced for improved results.

## FAT

Butter, margarine or oils, such as vegetable, safflower, sunflower, canola, etc., will add flavour, retain the moisture and enhance the keeping qualities of the bread.

# The Vital Ingredients continued

## YEAST

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to activate. Dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast, always check the used by date, as stale yeast will prevent the bread from rising.

“Tandaco” brand yeast (available nationally in most supermarkets) was used in the development of all yeasted recipes contained in this book, with the exception of the ‘Bread Mix’ recipes.

Smaller packets of bread mix usually contain sachets of yeast. Larger bulk bags of bread mix usually do not include the yeast sachets, however the corresponding brand of yeast may be purchased separately.

Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Yeast may also be more active in hot weather. For information on other brands of yeast relating to quantities contact the manufacturer listed on the package.

### NEW ZEALAND ONLY

We recommend the use of ‘Elfin’ brand yeast.

### Rapid Rise Yeast

These products are a mixture of yeast and bread improver. Brands will vary in strength. If wishing to substitute for yeast in a recipe, omit the bread improver. Rapid Rise yeasts should not be used with Bread Mix as bread improver is already included.

### NEW ZEALAND ONLY

‘Edmonds Surebake Yeast’ is the most readily available yeast product in New Zealand. Where a recipe states ‘Bread Improver and Tandaco Yeast’ substitute with ‘Edmonds Surebake Yeast’.

## WATER

Tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

## EGGS

Eggs are used in some bread recipes and provide liquid, help with the rising and increase the nutritional value of the bread. They add flavour and tenderness and are usually used in the sweeter type of breads.

## OTHER INGREDIENTS

Fruits, nuts, chocolate chips, etc. are usually added to the Fruit and Nut Dispenser (unless recipe specifies otherwise). The bread machine will release the additional ingredients from the Dispenser at 8 minutes before the end of KNEAD 2. If added before this stage, excessive kneading will cause the ingredients to break down rather than hold their shape. Refer to “Using the Fruit and Nut Dispenser” (page 9).

If the quantity of additional ingredients exceeds the size of the Dispenser, use the BEEPER button and add the additional ingredients manually when the Add-in Beeper sounds (also at 8 minutes before the end of the kneading cycles).

## JAM SETTING MIX

‘Jam Setta’ brand setting mix contains the ingredient ‘pectin’ which is a naturally occurring substance found in fresh fruit. The addition of ‘Jam Setta’ to the jam recipes helps the jam to set. This product is available in 50g packets nationally from supermarkets and some hardware stores.

### NEW ZEALAND ONLY

‘King Jam’ Setting Mix is available in 70g sachets from major supermarkets.

For more information about Bread Mixes please contact the relevant number listed below, or refer to contact details on the package.

|                          |              |
|--------------------------|--------------|
| Defiance                 | 1800 628 883 |
| Laucke                   | 1300 133 331 |
| Kitchen Collection       | 1800 645 515 |
| Elfin (New Zealand only) | 0800 110 800 |

For more information about Bread Flour please contact the relevant number listed below, or refer to contact details on the package.

|                                |              |
|--------------------------------|--------------|
| Defiance White Baker’s Flour   | 1800 628 883 |
| Laucke Wallaby Bread Flour     | 1300 133 331 |
| Elfin/Champion High Grade      |              |
| Plain Flour (New Zealand only) | 0800 110 800 |

For more information about Bread Improver please contact:

|                  |              |
|------------------|--------------|
| Lowan Wholefoods | 1800 355 718 |
|------------------|--------------|

# Hints and Tips for Better Bread Making

- ✓ Do ensure the collapsible kneading blade is in the upright position before adding ingredients to the bread pan.
  - ✓ Do measure ingredients accurately – weighed measurements are more accurate than volumetric measurements.
  - ✓ Do use bread flour unless recipe states otherwise.
  - ✓ Do check use-by-dates on ingredients.
  - ✓ Do add ingredients to the bread pan in the order stated in the recipe.
  - ✓ Do store opened ingredients in air tight containers.
  - ✓ Do use ingredients at room temperature.
- 
- ✗ Don't use flour that contains a protein level of less than 11%, for example, generic brands of plain flour.
  - ✗ Don't use tableware cups and spoons for measuring.
  - ✗ Don't use compressed yeast.
  - ✗ Don't use hot water or liquids.
  - ✗ Don't use metal objects to remove the kneading blade from the bread pan or cooked loaf of bread, as this may cause damage to non-stick coating.
  - ✗ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.
- 
- Never** Never use the Preset Timer for recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.
  - Never** Never use self-raising flour to make yeasted bread unless recipe states otherwise.
  - Never** Never immerse your bread machine or bread pan in water.
- 
- Tip** If you live in a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude the lower the air pressure, the faster the dough will rise. Try reducing the yeast by ¼ teaspoon.
  - Tip** If the weather is hot and humid reduce the yeast by ¼ teaspoon to avoid over rising of the dough.
  - Tip** Flour properties can alter on a seasonal basis, therefore it may be necessary to adjust the water to flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the bread machine and if the dough is too sticky, add more flour, 1 tablespoon at a time until the dough reaches a firmed consistency. If the dough is too dry add more water, 1 teaspoon at a time until a softer, more pliable dough results. After being properly kneaded, dough with the correct amount of water, should form into a smooth, round ball.
  - Tip** When hand shaping dough for rolls, weigh each piece of dough for more evenly sized results.

# Questions and Answers

## ABOUT INGREDIENTS:

### Q: Can other bread recipes be made in this machine?

A: The recipes in this book are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes with similar quantities of ingredients.

### Q: Can fresh milk be used instead of dry milk?

A: Yes, but not when using the 'PRESET TIMER'. Bread made with fresh milk will have a heavier texture than bread made with milk powder. If using fresh milk, substitute the water with fresh milk and omit the milk powder. Scald the milk and cool before adding to the other dough ingredients.

### Q: Can butter or margarine be used in place of oil?

A: Yes, but the bread crumb may appear a more creamy, yellow colour.

### Q: Can other sweetening agents be used in place of sugar?

A: Yes, honey, golden syrup or brown sugar can be used. Do not use powdered or liquid artificial sweeteners. However, granulated 'SPLENDA' was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

### Q: Can salt be omitted?

A: Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

### Q: Why do the ingredients need to be placed in the pan in the specified order?

A: To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the 'PRESET TIMER'.

## ABOUT BAKING BREAD:

### Q: The bread cycle has been accidentally cancelled during the bread-making process. What can I do?

A: If the power is accidentally turned off for 60 minutes or less during operation, the ikon™ Baker's Oven has a Power Failure Protection system with a 60 minute memory function, that will automatically resume bread making, where it was interrupted, when power is restored.

If the operation cannot be resumed or the setting is cancelled:

During the KNEAD cycles - Reselect the bread setting again and allow dough to re-knead and continue through the rising and baking process. The result may be a loaf higher in volume and lighter in texture.

During the RISE cycles - Turn the bread machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to rise until almost near the top of the pan. Turn the bread machine on. Select the 'BAKE ONLY' setting, set required baking time (between 0:00 to 2:00 hours). Press the START/PAUSE button to commence operation.

During the BAKE cycle - Select the 'BAKE ONLY' setting. Select required baking time (between 0:00 to 2:00 hours). Press the START/PAUSE button to commence operation.

### Q: What happens if the bread isn't removed when the bake cycle is complete?

A: The bread machine will automatically go into a KEEP WARM cycle (in the BASIC, WHOLE WHEAT, FRENCH, SWEET, GLUTEN FREE and CONTINENTAL settings), holding the temperature of the bread for up to 60 minutes. However, as the loaf cools, it gives off steam that cannot escape from the bread pan. The bread crust may become soft and the loaf may slightly lose its shape.

### Q: Why did the bread not rise?

A: There may be several reasons. Check the protein level of the flour and the use-by-date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

### Q: Why do large holes appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in this state. This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

### Q: Why does the top of the bread collapse?

A: Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.

### Q: Why does bread colour differ?

A: This is probably because the ingredients used in each recipe may vary. A different crust colour may also have been selected.

### Q: Are the room and water temperatures important?

A: Yes - room and water temperature influences yeast activity and therefore can affect the quality of the bread. The average room temperature is approximately 20-25°C. Room temperature water should also be used.

**Never use hot water as it will kill the yeast.**

Note

## ABOUT USING THE 'PRESET TIMER':

### Q: Why can't the 'PRESET TIMER' be set past 13 hours?

A: The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the 'PRESET TIMER' should be set to a shorter period of time.

### Q: Why can't some ingredients be used with the 'PRESET TIMER'?

A: Most protein foods such as milk, cheese, eggs, bacon, etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.

# Control Panel Messages

## ERROR DETECTION

When the START/PAUSE button has been pressed to commence operation and there is a problem relating to the sensor, the machine will beep and flash the particular error message specific to the problem. There are 5 different messages.

| ERROR MESSAGE | PROBLEM   | CORRECTION   |
|---------------|---|--|
| --H           | Attempting to use the bread machine shortly after a previous loaf has been baked and its interior will still be too warm, that is, the sensor temperature will still be above 40°C. | Press STOP, open the lid, remove the bread pan and allow the oven cavity sufficient time to cool.<br>Refer to 'Beginner's guide to baking your first loaf' Step 14, Page 15. |
| -H:           | Attempting to use the bread machine shortly after a previous loaf has been baked and its interior will still be too warm.   | Press STOP, open the lid, remove the bread pan and allow the oven cavity sufficient time to cool. Ensure there are sufficient ingredients in the bread pan.                  |
| --L           | The bread machine is used in an extremely cold environment.   | Place the bread machine in a warmer environment. Recommended room temperature 20-25°C.   |
| E:02          |   | Contact your nearest authorised Breville Service Centre (refer to the back page for details).  |
| E:03          |   | Contact your nearest authorised Breville Service Centre (refer to the back page for details).  |

## Troubleshooting – Recipe

|                      | PROBLEM                 | BREAD SINKS IN CENTRE | OVER BROWNE | STICKY PATCH ON TOP OF BREAD | DOUGHY CENTRE | HEAVY DENSE TEXTURE |
|----------------------|-------------------------|-----------------------|-------------|------------------------------|---------------|---------------------|
| <b>Flour</b>         | Not measured correctly  | ●                     |             | ●                            | ●             | ●                   |
|                      | Low Protein %           | ●                     |             |                              | ●             | ●                   |
|                      | Passed use-by date      | ●                     |             |                              |               | ●                   |
|                      | Self raising flour used | ●                     |             |                              | ●             | ●                   |
| <b>Sugar</b>         | Not measured correctly  | ●                     | ●           | ●                            | ●             | ●                   |
| <b>Salt</b>          | Not measured correctly  | ●                     |             |                              |               | ●                   |
| <b>Water/ Liquid</b> | Not measured correctly  | ●                     |             | ●                            | ●             | ●                   |
|                      | Too hot/Too cold        |                       |             |                              |               |                     |
| <b>Yeast</b>         | Not measured correctly  | ●                     |             | ●                            | ●             | ●                   |
| <b>Bread Mix</b>     | Not measured correctly  | ●                     |             | ●                            | ●             | ●                   |
|                      | Used in place of flour  | ●                     | ●           |                              |               |                     |
| <b>Room Temp</b>     | Too hot                 | ●                     |             |                              |               |                     |
|                      | Too cold                |                       |             |                              |               |                     |

## Troubleshooting – ikon™ Baker's Oven

|  | MACHINE WILL NOT OPERATE | ERROR CODE --H ON DISPLAY WINDOW | INGREDIENTS NOT MIXED |
|--|--------------------------|----------------------------------|-----------------------|
| <b>Appliance unplugged</b>                             | ●                        |                                  |                       |
| <b>30 minute warming cycle (Wholewheat cycle only)</b> | ●                        |                                  |                       |
| <b>Kneading blade not on shaft</b>                     |                          |                                  | ●                     |
| <b>Select setting incorrect</b>                        |                          |                                  |                       |
| <b>Machine has not cooled from previous use</b>        | ●                        | ●                                |                       |
| <b>Lid opened during rising or baking</b>              |                          |                                  |                       |
| <b>Hot bread left in pan too long</b>                  |                          |                                  |                       |
| <b>Incorrect crust colour selection</b>                |                          |                                  |                       |
| <b>Start button not pressed</b>                        | ●                        |                                  | ●                     |
| <b>Bread pan unseated</b>                              |                          |                                  | ●                     |

## Troubleshooting – Recipe

| COARSE HOLEY TEXTURE | BREAD RISES TOO MUCH | BREAD DOESN'T RISE ENOUGH | CORRECTIVE ACTION  |
|----------------------|----------------------|---------------------------|--|
|                      | ●                    | ●                         | Check method of weighing/measuring ingredients. Ref Page 16  |
|                      |                      | ●                         | Use suitable high protein flour or add gluten flour. Ref Page 17                                     |
|                      |                      | ●                         | Discard and use fresh flour. Ref Page 17   |
|                      |                      | ●                         | Use bread flour. Self-raising flour already contains baking powder as the raising agent. Ref Page 17 |
| ●                    | ●                    | ●                         | Use metric measuring spoons. Ref Page 16   |
| ●                    | ●                    | ●                         | Use metric measuring spoons. Ref Page 16   |
|                      | ●                    | ●                         | Check method of weighing/measuring ingredients. Ref Page 16  |
|                      |                      | ●                         | Water must be between 20°C - 25°C. Ref Page 20   |
| ●                    | ●                    | ●                         | Use metric measuring spoons. Ref Page 16   |
| ●                    | ●                    | ●                         | Check method of weighing/measuring ingredients. Ref Page 16  |
|                      |                      | ●                         | Bread mix already contains salt, sugar, etc. and cannot be substituted for flour. Ref Page 17        |
|                      | ●                    |                           | Room temperature must be less than 28°C. Ref Pages 13, 20  |
|                      |                      | ●                         | Room temperature must be more than 10°C. Ref Pages 13, 20  |

## Troubleshooting – ikon™ Baker's Oven

| BREAD NOT BAKED | BAKED BREAD IS DAMP | UNDER BROWNE CRUST | PRESET TIMER DID NOT FUNCTION | BREAD NOT SUFFICIENTLY BAKED | LOAF IS SMALL |
|-----------------|---------------------|--------------------|-------------------------------|------------------------------|---------------|
| ●               |                     |                    |                               | ●                            |               |
|                 |                     |                    |                               |                              |               |
| ●               |                     | ●                  |                               |                              |               |
|                 |                     | ●                  |                               | ●                            | ●             |
|                 | ●                   |                    |                               |                              |               |
|                 |                     | ●                  |                               |                              |               |
|                 |                     |                    | ●                             |                              |               |
|                 |                     |                    |                               | ●                            |               |



# Care, Cleaning and Storage

Before cleaning your bread machine, switch off then unplug from the power outlet and allow the bread machine to cool completely.

## BREAD MACHINE

The inside and outside of the bread machine together with the lid and dispenser should be wiped with a soft damp cloth then dried thoroughly. If over spills such as flour, nuts, sultanas, etc. occur in the baking chamber, carefully remove using a damp cloth. Before re-using your bread machine, ensure that all parts are completely dry.

**NEVER immerse the bread machine or the bread pan in water.**

Note

## BREAD PAN AND KNEADING BLADE

The inside of the bread pan and collapsible kneading blade are coated with a high quality non-stick coating. As with any non-stick coated surface, never use metal utensils or abrasive cleaners on these items.

### To clean the bread pan and blades:

Half fill the bread pan with warm soapy water (use a non-abrasive detergent), allow to stand for 10-20 minutes. Remove the kneading blade and clean both blade and inside of bread pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around the drive shaft and the kneading blade. Take care not to scratch the non-stick surface on the inside of the bread pan and the collapsible kneading blade.

DO NOT USE HARSH CLEANERS, ABRASIVES, BRUSHES OR STEEL WOOL.  
NEVER WASH THE BREAD PAN OR KNEADING BLADE IN THE DISHWASHER.

### To clean the collapsible blade:

Particular care should be used to clean the hinged area of the collapsible blade. After soaking in warm, soapy water for 10-20 minutes, use a wooden toothpick or thin wooden skewer to remove any bread residue from the hinged area. Failure to clean the hinged area may eventually result in the collapsible blade not working effectively.

**Some discolouration may appear in the bread pan over time. This is a natural effect cause by moisture and steam and will not affect the bread in any way.**

Note

## STORAGE

When storing the bread machine, switch off and then remove the power plug from the power outlet. Ensure it is completely cool, clean and dry. Place the bread pan and kneading blades into the baking chamber and close the lid. Do not place heavy objects on top of the lid. Store the bread machine upright.

## REPLACEMENT BREAD PAN AND BLADES

Both the collapsible blade and bread pan coating are operating parts of the machine and are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine, they may need replacement if the bread begins to stick.

## SPARE PARTS

Replacement parts are available from Breville Spare Parts:

|             |              |
|-------------|--------------|
| Australia   | 1300 139 798 |
| New Zealand | 0800 253 007 |



# Easy Bake Recipes

# Contents

|                           | Page |
|---------------------------|------|
| Traditional Favourites    | R3   |
| Flavoured White Bread     | R6   |
| Flavoured Sweet Bread     | R11  |
| Wholemeal Bread           | R16  |
| Flavoured Wholemeal Bread | R18  |
| Dough                     | R20  |
| Pizza Dough               | R24  |
| Pasta Dough               | R26  |
| Gluten Free Bread         | R28  |
| Yeast Free Bread          | R31  |
| Manual Set Recipe         | R33  |
| Prepackaged Bread Mixes   | R34  |
| Just Jam                  | R38  |
| Glazes                    | R40  |
| Notes                     | R41  |

# Traditional Favourites

There are many breads that we all like to place in our lunch box. This section includes a variety of breads made from natural ingredients. After tasting all of these recipes, you just might discover a new found favourite.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

## Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the setting as listed in the following recipes.
5. Press 'LOAF SIZE' to select 1000g or 750g if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from bread machine and bread pan. Cool bread on rack.

**Ensure the collapsible kneading blade is in the upright position before adding ingredients.**

Note

## SEQUENCE FOR 'BASIC' SETTING:

| SIZE/ CRUST   | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH DOWN | RISE 2 | SHAPE | RISE 3 | BAKE  | BAKE TEMP | TOTAL TIME   |
|---------------|---------|---------|--------|------------|--------|-------|--------|-------|-----------|--------------|
| 750g Light    | 3min    | 22min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 35min | 132°C     | 2hrs 55mins  |
| 750g Medium   | 3min    | 22min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 45min | 132°C     | 3 hrs 05mins |
| 750g Dark     | 3min    | 22min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 55min | 134°C     | 3 hrs 15mins |
| 1Kg Light     | 3min    | 22min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 40min | 132°C     | 3 hrs 00mins |
| 1Kg Medium    | 3min    | 22min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 50min | 132°C     | 3hrs 10mins  |
| 1Kg Dark      | 3min    | 22min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 60min | 134°C     | 3hrs 20mins  |
| 1.25Kg Light  | 5min    | 20min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 50min | 132°C     | 3hrs 10mins  |
| 1.25Kg Medium | 5min    | 20min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 60min | 132°C     | 3hrs 20mins  |
| 1.25Kg Dark   | 5min    | 20min   | 40min  | 10sec      | 25min  | 15sec | 50min  | 70min | 134°C     | 3hrs 30mins  |

## ADD-IN BEEPS / FRUIT & NUT DISPENSER:

If the Beeper is selected 8 beeps will sound at 8 minutes before the end of the second KNEAD 2 alerting you to add additional ingredients. If the Fruit & Nut Dispenser operation is also selected it will release the additional ingredients in the Dispenser into the dough at the same time that the Beeper sounds.

If the additional ingredients exceed the capacity of the Fruit & Nut Dispenser, open the lid at the sound of the beeps and add the additional ingredients into the pan with the dough.

## Traditional Favourites continued

### SEQUENCE FOR 'BASIC RAPID' SETTING:

| SIZE/<br>FUNCTION | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH<br>DOWN | RISE 2 | SHAPE | RISE 3 | BAKE<br>TIME | BAKE<br>TEMP | TOTAL<br>TIME  |
|-------------------|---------|---------|--------|---------------|--------|-------|--------|--------------|--------------|----------------|
| 750g Rapid        | 3min    | 22min   | 15min  | 10sec         | 10min  | 10sec | 30min  | 45min        | 132°C        | 2hrs<br>05mins |
| 1Kg Rapid         | 3min    | 22min   | 15min  | 10sec         | 10min  | 10sec | 30min  | 50min        | 132°C        | 2hrs<br>10mins |
| 1.25Kg Rapid      | 5min    | 20min   | 15min  | 10sec         | 10min  | 10sec | 30min  | 60min        | 132°C        | 2hrs<br>20mins |

If using the RAPID setting on specified recipes in this section, modify the salt and yeast quantities as indicated below:

Salt      Decrease by ¼ teaspoon

Yeast     Increase by ¼ teaspoon

These modifications are applicable to all loaf sizes i.e. 1.25Kg (1250g), 1Kg (1000g) and 750g.

**Best results are achieved by using the longer settings, producing a loaf with optimal texture and greater keeping qualities.**

Note

### BASIC WHITE BREAD

| INGREDIENTS    | 1.25Kg        | 1Kg            | 750g          |
|----------------|---------------|----------------|---------------|
| Water          | 420ml         | 360ml          | 280ml         |
| Oil            | 3 tablespoons | 2 tablespoons  | 1 tablespoon  |
| Salt           | 2 teaspoons   | 1½ teaspoons   | 1 teaspoon    |
| Sugar          | 2 tablespoons | 1½ tablespoons | 1 tablespoon  |
| Bread flour    | 750g/ 5 cups  | 650g/ 4½ cups  | 500g/ 3½ cups |
| Bread improver | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon    |
| Milk powder    | 2 tablespoons | 1½ tablespoons | 1 tablespoon  |
| Tandaco yeast  | 2 teaspoons   | 1¾ teaspoons   | 1½ teaspoons  |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

### MILK BREAD

**Not suitable for 'PRESET TIMER'**

| INGREDIENTS                            | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Full cream milk,<br>scalded and cooled | 420ml          | 375ml         | 310ml          |
| Oil                                    | 1½ tablespoons | 1 tablespoon  | 3 teaspoons    |
| Salt                                   | 2 teaspoons    | 1½ teaspoons  | 1¼ teaspoons   |
| Sugar                                  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Bread flour                            | 700g/ 4¾ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                         | 1½ teaspoons   | 1 teaspoon    | ¾ teaspoon     |
| Tandaco yeast                          | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

# Traditional Favourites continued

## SEQUENCE FOR 'FRENCH' SETTING:

| SIZE   | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH | RISE 2 | SHAPE | RISE 3 | BAKE TIME | BAKE TEMP | TOTAL TIME     |
|--------|---------|---------|--------|-------|--------|-------|--------|-----------|-----------|----------------|
| 750g   | 5min    | 20min   | 40min  | 10sec | 30min  | 10sec | 60min  | 52min     | 137°C     | 3hrs<br>27mins |
| 1Kg    | 5min    | 20min   | 40min  | 10sec | 30min  | 10sec | 60min  | 55min     | 137°C     | 3hrs<br>30mins |
| 1.25Kg | 5min    | 20min   | 40min  | 10sec | 30min  | 10sec | 60min  | 65min     | 137°C     | 3hrs<br>40mins |

Selection of 'CRUST' and the 'RAPID' function is not available on this setting.

Note

## FRENCH BREAD

| INGREDIENTS    | 1.25Kg       | 1Kg           | 750g          |
|----------------|--------------|---------------|---------------|
| Water          | 420ml        | 375ml         | 310ml         |
| Oil            | 1 tablespoon | 3 teaspoons   | 2 teaspoons   |
| Salt           | 2 teaspoons  | 1½ teaspoons  | 1¼ teaspoons  |
| Sugar          | 3 teaspoons  | 2 teaspoons   | 1 teaspoon    |
| Bread flour    | 750g/ 5 cups | 650g/ 4⅓ cups | 500g/ 3⅓ cups |
| Bread improver | 1 teaspoon   | ¾ teaspoon    | ½ teaspoon    |
| Tandaco yeast  | 1¾ teaspoons | 1½ teaspoons  | 1¼ teaspoons  |

SETTING: FRENCH

## SEQUENCE FOR 'CONTINENTAL' SETTING:

| SIZE | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH DOWN | RISE 2 | SHAPE | RISE 3 | BAKE TIME | BAKE TEMP | TOTAL TIME     |
|------|---------|---------|--------|------------|--------|-------|--------|-----------|-----------|----------------|
| 1Kg  | 5min    | 20min   | 40min  | 10sec      | 20min  | 15sec | 70min  | 120min    | 80-150°C  | 4hrs<br>35mins |

Selection of 'LOAF SIZE', 'CRUST' and the 'RAPID' function is not available on this setting.

Note

## CONTINENTAL BREAD

| INGREDIENTS    | 1Kg          |
|----------------|--------------|
| Water          | 420ml        |
| Oil            | 1 tablespoon |
| Salt           | 2 teaspoons  |
| Bread flour    | 750g/ 5 cups |
| Bread improver | 2 teaspoons  |
| Tandaco yeast  | 1¼ teaspoons |

SETTING: CONTINENTAL

Use the PAUSE function at 15 minutes into the baking cycle. Open the lid, brush top of loaf with milk and lightly sift 2 tablespoons of bread flour over top. Close the lid. Press 'START/PAUSE' to recommence operation.

Note

# Flavoured White Bread

## Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the desired setting as listed in the following recipes.
5. Press 'LOAF SIZE' to select 1000g or 750g if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID function if required.
7. Press 'NUTS'/Press 'BEEPER', if required.
8. Press 'START/PAUSE' to commence operation.
9. At the end of the setting, press 'STOP'.
10. Remove bread from bread machine and bread pan. Cool bread on a rack.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

## POTATO & LEEK BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg            | 750g           |
|--|----------------|----------------|----------------|
| Water  | 420ml          | 375ml          | 290ml          |
| Oil  | 3 tablespoons  | 2½ tablespoons | 2 tablespoons  |
| Salt   | 2 teaspoons    | 1½ teaspoons   | 1¼ teaspoons   |
| Sugar  | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Bread flour  | 750g/ 5 cups   | 600g/ 4 cups   | 500g/ 3⅓ cups  |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Packaged Instant Potato Flakes                     | ½ cup          | ⅓ cup          | ¼ cup          |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |                |                |
| Leek, finely chopped                               | 90g/ 1 cup     | 65g/ ¾ cup     | 45g/ ½ cup     |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## SUN-DRIED TOMATO BREAD

| INGREDIENTS  | 1.25Kg        | 1Kg            | 750g         |
|--|---------------|----------------|--------------|
| Water  | 420ml         | 375ml          | 310ml        |
| Oil from sun-dried tomatoes                        | 3 tablespoons | 2 tablespoons  | 1 tablespoon |
| Salt   | 2 teaspoons   | 1½ teaspoons   | 1¼ teaspoons |
| Sugar  | 2 tablespoons | 1½ tablespoons | 1 tablespoon |
| Bread flour  | 750g/ 5 cups  | 600g/ 4 cups   | 450g/ 3 cups |
| Bread improver                                     | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon   |
| Milk powder  | 3 tablespoons | 2 tablespoons  | 1 tablespoon |
| Dried Mixed Herbs                                  | 3 teaspoons   | 2 teaspoons    | 1 teaspoon   |
| Tandaco yeast                                      | 1¾ teaspoons  | 1½ teaspoons   | 1¼ teaspoons |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |               |                |              |
| Sun-dried tomatoes, chopped, drained and dried     | ½ cup         | ⅓ cup          | ¼ cup        |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

# Flavoured White Bread continued

## GARLIC BREAD

| INGREDIENTS            | 1.25Kg         | 1Kg            | 750g           |
|------------------------|----------------|----------------|----------------|
| Water                  | 420ml          | 375ml          | 310ml          |
| Olive oil              | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Fresh minced garlic    | 3 teaspoons    | 2 teaspoons    | 1 teaspoon     |
| Salt                   | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar                  | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Bread flour            | 750g/ 5 cups   | 600g/ 4 cups   | 500g/ 3½ cups  |
| Bread improver         | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder            | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Fresh parsley, chopped | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Tandaco yeast          | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## ITALIAN BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg            | 750g           |
|--|----------------|----------------|----------------|
| Water  | 410ml          | 340ml          | 270ml          |
| Olive oil  | 3 tablespoons  | 2 tablespoons  | 1½ tablespoons |
| Tomato Paste                                       | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Salt   | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar  | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Bread flour  | 750g/ 5 cups   | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Dried basil  | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |                |                |
| Stuffed green olives, chopped, drained and dried   | ½ cup          | ⅓ cup          | ¼ cup          |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## ONION BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 420ml          | 375ml         | 310ml          |
| Oil  | 3 tablespoons  | 3 tablespoons | 2 tablespoons  |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Sugar  | 2 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Bread flour  | 700g/ 4¾ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Onion powder                                       | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Onion, roughly chopped                             | ¾ cup          | ½ cup         | ¼ cup          |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**



# Flavoured White Bread continued

## BLACK OLIVE & BASIL BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 420ml          | 375ml         | 310ml          |
| Olive oil  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Sugar  | 2 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Bread flour  | 750g/ 5 cups   | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Dried basil  | 1¼ tablespoon  | 1 tablespoon  | 3 teaspoons    |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Black olives, chopped, drained and dried           | 4 tablespoons  | 3 tablespoons | 2 tablespoons  |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## THAI COCONUT CURRY BREAD

| INGREDIENTS           | 1.25Kg         | 1Kg            | 750g           |
|-----------------------|----------------|----------------|----------------|
| Water                 | 420ml          | 375ml          | 310ml          |
| Oil                   | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Salt                  | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar                 | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Bread flour           | 700g/ 4⅔ cups  | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver        | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Coconut milk powder   | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Thai Curry Mix Powder | 3 teaspoons    | 2 teaspoons    | 1 teaspoon     |
| Tandaco yeast         | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## PESTO & PINENUT BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 390ml          | 320ml         | 250ml          |
| Oil  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Bottled Pesto                                      | ½ cup          | ⅓ cup         | ¼ cup          |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Sugar  | 2 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Bread flour  | 750g/ 5 cups   | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Roasted pine nuts                                  | ½ cup          | ⅓ cup         | ¼ cup          |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

# Flavoured White Bread continued

## CHEESE & CHIVE BREAD

Not suitable for 'PRESET TIMER'.

| INGREDIENTS             | 1.25Kg         | 1Kg           | 750g           |
|-------------------------|----------------|---------------|----------------|
| Water                   | 420ml          | 375ml         | 310ml          |
| Oil                     | 3 tablespoons  | 3 tablespoons | 2 tablespoons  |
| Salt                    | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Sugar                   | 2 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Bread flour             | 700g/ 4⅔ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver          | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder             | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Paprika                 | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Tandaco yeast           | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| * ADD AT THE BEEPS      |                |               |                |
| Chives, chopped         | ½ cup          | ⅓ cup         | ¼ cup          |
| Cheddar cheese, grated  | 1¼ cups        | 1 cup         | ¾ cup          |
| Parmesan cheese, grated | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

## SWEET CORN BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 300ml          | 270ml         | 240ml          |
| Olive oil  | 3 tablespoons  | 3 tablespoons | 2 tablespoons  |
| Canned creamed corn                                | ½ cup          | ⅓ cup         | ¼ cup          |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Sugar  | 2 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Bread flour  | 750g/ 5 cups   | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Cayenne pepper                                     | ¾ teaspoons    | ½ teaspoon    | ¼ teaspoon     |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| * ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Canned corn kernels, drained                       | 1 cup          | ¾ cup         | ½ cup          |

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

# Flavoured White Bread continued

## PUMPKIN BREAD

| INGREDIENTS                              | 1.25Kg         | 1Kg            | 750g           |
|--|----------------|----------------|----------------|
| Water                                    | 220ml          | 200ml          | 180ml          |
| Oil                                      | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Pumpkin, cooked, mashed and well drained | 1 cup          | ¾ cup          | ½ cup          |
| Salt                                     | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar                                    | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Bread flour                              | 750g/ 5 cups   | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver                           | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder                              | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Ground cumin                             | 1¾ teaspoons   | 1½ teaspoons   | 1 teaspoon     |
| Tandaco yeast                            | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## CAJUN JALAPENO BREAD

| INGREDIENTS     | 1.25Kg         | 1Kg            | 750g           |
|-----------------|----------------|----------------|----------------|
| Water           | 420ml          | 375ml          | 310ml          |
| Oil             | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Salt            | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar           | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Bread flour     | 700g/ 4⅔ cups  | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver  | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder     | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Cajun seasoning | 3 teaspoons    | 2 teaspoons    | 1½ teaspoons   |
| Tandaco yeast   | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |

☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER

|  |       |       |       |
|--|-------|-------|-------|
| Jalapeno peppers, chopped, drained and dried | ½ cup | ⅓ cup | ¼ cup |
|--|-------|-------|-------|

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

## FRESH HERB & CARAWAY BREAD

| INGREDIENTS    | 1.25Kg         | 1Kg            | 750g           |
|----------------|----------------|----------------|----------------|
| Water          | 420ml          | 375ml          | 310ml          |
| Oil            | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Salt           | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar          | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Bread flour    | 700g/ 4⅔ cups  | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder    | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Tandaco yeast  | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |

☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER

|                       |               |                |                |
|-----------------------|---------------|----------------|----------------|
| Chopped fresh parsley | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Dill                  | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Coriander             | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Thyme                 | 1 tablespoon  | 3 teaspoons    | 2 teaspoons    |
| Caraway seeds         | 2 teaspoons   | 1½ teaspoons   | 1 teaspoon     |

**SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID**

# Flavoured Sweet Bread

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. Some of the recipes include egg or milk in place of water to produce a richer flavoured bread with better keeping qualities. All the recipes in this section are designed for the SWEET Setting.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

## Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the SWEET setting – 1250g.
5. Press 'LOAF SIZE' to 1000g or 750g setting if required.
6. Press 'NUTS'/Press 'BEEPER', if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from the bread machine and bread pan. Cool bread on rack.

## SEQUENCE FOR 'SWEET' SETTING:

| SIZE   | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH DOWN | RISE 2 | SHAPE | RISE 3 | BAKE TIME | BAKE TEMP | TOTAL TIME  |
|--------|---------|---------|--------|------------|--------|-------|--------|-----------|-----------|-------------|
| 750g   | 5min    | 20min   | 40min  | 10sec      | 25min  | 5sec  | 50min  | 62min     | 115°C     | 3hrs 22mins |
| 1Kg    | 5min    | 20min   | 40min  | 10sec      | 25min  | 5sec  | 50min  | 65min     | 115°C     | 3hrs 25mins |
| 1.25Kg | 5min    | 20min   | 40min  | 10sec      | 25min  | 5sec  | 50min  | 70min     | 115°C     | 3hrs 30mins |

**Selection of 'CRUST' and the 'RAPID' function is not available on this setting.**

Note

## PECAN & MAPLE SYRUP BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 355ml          | 320ml         | 250ml          |
| Oil  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Sugar  | 2½ teaspoons   | 2 teaspoons   | 1½ teaspoons   |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast                                      | 2 teaspoons    | 1½ teaspoons  | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Pecans, chopped                                    | ½ cup          | ⅓ cup         | ¼ cup          |

**SETTING: SWEET**

# Flavoured Sweet Bread continued

## APPLE & SPICE BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg            | 750g           |
|--|----------------|----------------|----------------|
| Water  | 270ml          | 250ml          | 210ml          |
| Apple juice  | 150ml          | 125ml          | 60ml           |
| Oil  | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Salt   | 1¾ teaspoons   | 1½ teaspoons   | 1¼ teaspoons   |
| Brown sugar  | 3 tablespoons  | 2 tablespoons  | 1 tablespoon   |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Ground cinnamon                                    | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Ground nutmeg                                      | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Tandaco yeast                                      | 2 teaspoons    | 1½ teaspoons   | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |                |                |
| Dried apple, chopped                               | 4 tablespoons  | 3 tablespoons  | 2 tablespoons  |
| Sultanas   | 4 tablespoons  | 3 tablespoons  | 2 tablespoons  |

**SETTING: SWEET**

## GINGER & MACADAMIA NUT BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 360ml          | 330ml         | 270ml          |
| Oil  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Ginger & Lime Jam                                  | ⅓ cup          | ¼ cup         | 2 tablespoons  |
| Salt   | 1½ teaspoons   | 1¼ teaspoons  | 1 teaspoon     |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Ground ginger                                      | 1¼ teaspoon    | 1 teaspoon    | ¾ teaspoon     |
| Tandaco yeast                                      | 2 teaspoons    | 1¾ teaspoons  | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Macadamia nuts, chopped roughly                    | ½ cup          | ⅓ cup         | ¼ cup          |
| Glace ginger, chopped                              | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |

**SETTING: SWEET**

## ROLLED OATS & BROWN SUGAR BREAD

| INGREDIENTS    | 1.25Kg         | 1Kg           | 750g           |
|----------------|----------------|---------------|----------------|
| Water          | 410ml          | 375ml         | 310ml          |
| Oil            | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Salt           | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Brown sugar    | 3 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Bread flour    | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Rollled oats   | ¾ cup          | ½ cup         | ⅓ cup          |
| Milk powder    | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast  | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |

**R12 SETTING: SWEET**

# Flavoured Sweet Bread continued

## WALNUT & COFFEE BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 410ml          | 375ml         | 310ml          |
| Oil  | 3 tablespoons  | 3 tablespoons | 2 tablespoons  |
| Honey  | ¼ cup          | 2 tablespoons | 1 tablespoon   |
| Bushells Coffee & Chicory Essence                  | 3 teaspoons    | 2 teaspoons   | 1 teaspoon     |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Nutmeg   | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Tandaco yeast                                      | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Walnut, chopped                                    | ½ cup          | ⅓ cup         | ¼ cup          |

**SETTING: SWEET**

## LEMON BUTTER BREAD

| INGREDIENTS         | 1.25Kg         | 1Kg           | 750g           |
|---------------------|----------------|---------------|----------------|
| Water               | 410ml          | 375ml         | 310ml          |
| Salt                | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Lemon Butter Spread | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Grated lemon rind   | 3 teaspoons    | 2 teaspoons   | 1 teaspoon     |
| Bread flour         | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver      | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder         | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast       | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |

**SETTING: SWEET**

## COCONUT & CHERRY BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 370ml          | 330ml         | 250ml          |
| Canned Coconut Milk                                | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Oil  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Salt   | 1¾ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |
| Sugar  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Desiccated coconut                                 | ½ cup          | ⅓ cup         | ¼ cup          |
| Tandaco yeast                                      | 2 teaspoons    | 1¾ teaspoons  | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Glace cherries, halved                             | ½ cup          | ⅓ cup         | ¼ cup          |

**SETTING: SWEET**

# Flavoured Sweet Bread continued

## CRANBERRY & PISTACHIO NUT BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg            | 750g           |
|--|----------------|----------------|----------------|
| Water  | 275ml          | 250ml          | 200ml          |
| Oil  | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt   | 1¾ teaspoons   | 1½ teaspoons   | 1½ teaspoons   |
| Brown sugar  | 3 tablespoons  | 2½ tablespoons | 2 tablespoons  |
| Cranberry sauce                                    | ½ cup          | ⅓ cup          | ¼ cup          |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups   | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Tandaco yeast                                      | 2 teaspoons    | 1¾ teaspoons   | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |                |                |
| Pistachio nuts                                     | ½ cup          | ⅓ cup          | ¼ cup          |

**SETTING: SWEET**

## CHOCOLATE CHIP BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 370ml          | 330ml         | 250ml          |
| Oil  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Salt   | 1¾ teaspoons   | 1½ teaspoons  | 1 teaspoon     |
| Brown sugar  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast                                      | 2 teaspoons    | 1¾ teaspoons  | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Chocolate chips                                    | 1 cup          | ¾ cup         | ½ cup          |

**SETTING: SWEET**

## APRICOT ALMOND & CARDAMOM BREAD

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 370ml          | 300ml         | 270ml          |
| Oil  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Almond Essence                                     | 1½ teaspoons   | 1½ teaspoons  | 1 teaspoon     |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Brown sugar  | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Bread flour  | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver                                     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Ground cardamom                                    | 1½ teaspoons   | 1¼ teaspoons  | 1 teaspoon     |
| Tandaco yeast                                      | 2 teaspoons    | 1¾ teaspoons  | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |                |               |                |
| Slivered almonds                                   | ½ cup          | ⅓ cup         | ¼ cup          |
| Dried apricots, chopped                            | ½ cup          | ⅓ cup         | ¼ cup          |

R14 **SETTING: SWEET**

# Flavoured Sweet Bread continued

## FRUIT LOAF

| INGREDIENTS  | 1.25Kg         | 1Kg           | 750g           |
|--|----------------|---------------|----------------|
| Water  | 360ml          | 330ml         | 270ml          |
| Butter or Oil  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Salt   | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Brown sugar  | 3 tablespoons  | 2 tablespoons | 1½ tablespoons |
| White bread flour                                      | 675g/ 4½ cups  | 600g/ 4 cups  | 450g/ 3 cups   |
| Bread improver   | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder  | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Ground mixed spice                                     | 1½ tablespoons | 1 tablespoon  | 3 teaspoons    |
| Tandaco yeast  | 2½ teaspoons   | 2 teaspoons   | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER     |                |               |                |
| Dried fruit (mixed fruit, sultanas, currants, raisins) | 1 cup          | ¾ cup         | ½ cup          |

**SETTING: SWEET**

## FRUIT & NUT BREAD

**Not suitable for PRESET TIMER**

| INGREDIENTS  | 1.25Kg        | 1Kg           | 750g          |
|--|---------------|---------------|---------------|
| 1 egg + enough milk to make up                     | 225ml         | 250ml         | 200ml         |
| Apple juice  | 145ml         | 125ml         | 90ml          |
| Oil  | 2 tablespoons | 1 tablespoon  | 2 teaspoons   |
| Salt   | 1¾ teaspoons  | 1½ teaspoons  | 1¼ teaspoons  |
| Brown sugar  | 3 tablespoons | 2 tablespoons | 1 tablespoon  |
| Bread flour  | 675g/ 4½ cups | 600g/ 4 cups  | 450g/ 3 cups  |
| Bread improver                                     | 1 teaspoon    | ¾ teaspoon    | ½ teaspoon    |
| Grated lemon rind                                  | 3 teaspoons   | 2 teaspoons   | 1 teaspoon    |
| Ground mixed spice                                 | 2 teaspoons   | 1½ teaspoons  | 1 teaspoon    |
| Tandaco yeast                                      | 2½ teaspoons  | 2 teaspoons   | 1¾ teaspoons  |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |               |               |               |
| Sultanas   | 4 tablespoons | 3 tablespoons | 2 tablespoons |
| Mixed peel   | 2 tablespoons | 1 tablespoon  | 2 teaspoons   |
| Glaze cherries, halved                             | 2 tablespoons | 1 tablespoon  | 2 teaspoons   |
| Glaze ginger, chopped                              | 2 tablespoons | 1 tablespoon  | 2 teaspoons   |
| Dried apple, chopped                               | 2 tablespoons | 1 tablespoon  | 2 teaspoons   |
| Walnuts, chopped                                   | 3 tablespoons | 2 tablespoons | 1 tablespoon  |

**SETTING: SWEET**

Use the PAUSE function by pressing the START/PAUSE button at 15 minutes into the baking cycle to glaze the top of the loaf using the Gelatine Glaze recipe on Page R40.

Note



# Wholemeal Bread

The breads in this section use ingredients such as wholemeal flour, rye flour and other grains or cereals. The WHOLE WHEAT setting has been designed with these ingredients in mind, by providing a 30 minute PREHEAT time at the beginning of the setting to allow these heavy flours time to absorb the liquid, soften and expand. The WHOLE WHEAT RAPID setting has a 5 minute PREHEAT time. Extra kneading and rising times have also been included. These features encourage better gluten development to produce a better wholemeal loaf of bread.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

## Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the desired setting as listed in the recipes below.
5. Press 'LOAF SIZE' to 1000g or 750g setting if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID if required.
7. Press 'NUTS'/Press 'BEEPER', if applicable.
8. Press 'START/PAUSE' to commence operation.
9. At the end of the setting, press 'STOP'.
10. Remove bread from the bread machine and bread pan. Cool bread on a rack.

## SEQUENCE FOR 'WHOLE WHEAT' SETTING:

| SIZE/<br>CRUST   | PREHEAT | KNEAD<br>1 | KNEAD<br>2 | RISE 1 | PUNCH<br>DOWN | RISE 2 | SHAPE | RISE 3 | BAKE<br>TIME | BAKE<br>TEMP | TOTAL<br>TIME   |
|------------------|---------|------------|------------|--------|---------------|--------|-------|--------|--------------|--------------|-----------------|
| 750g Light       | 30min   | 3min       | 17min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 37min        | 132°C        | 3hrs<br>27mins  |
| 750g<br>Medium   | 30min   | 3min       | 17min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 42min        | 132°C        | 3 hrs<br>32mins |
| 750g Dark        | 30min   | 3min       | 17min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 50min        | 134°C        | 3 hrs<br>40mins |
| 1Kg Light        | 30min   | 3min       | 17min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 40min        | 132°C        | 3 hrs<br>30mins |
| 1Kg<br>Medium    | 30min   | 3min       | 17min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 45min        | 132°C        | 3hrs<br>35mins  |
| 1Kg Dark         | 30min   | 3min       | 17min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 53min        | 134°C        | 3hrs<br>43mins  |
| 1.25Kg<br>Light  | 30min   | 5min       | 15min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 50min        | 132°C        | 3hrs<br>40mins  |
| 1.25Kg<br>Medium | 30min   | 5min       | 15min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 55min        | 132°C        | 3hrs<br>45mins  |
| 1.25Kg<br>Dark   | 30min   | 5min       | 15min      | 50min  | 10sec         | 25min  | 10sec | 45min  | 63min        | 134°C        | 3hrs<br>53mins  |

# Wholemeal Bread continued

## SEQUENCE FOR 'WHOLE WHEAT RAPID' SETTING:

| SIZE         | PREHEAT | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH DOWN | RISE 2 | SHAPE | RISE 3 | BAKE TIME | BAKE TEMP | TOTAL TIME  |
|--------------|---------|---------|---------|--------|------------|--------|-------|--------|-----------|-----------|-------------|
| 750g Rapid   | 5min    | 3 min   | 17min   | 30min  | 10sec      | 40min  |       |        | 42min     | 132°C     | 2hrs 17mins |
| 1Kg Rapid    | 5min    | 3 min   | 17min   | 30min  | 10sec      | 40min  |       |        | 45min     | 132°C     | 2hrs 20mins |
| 1.25Kg Rapid | 5min    | 5 min   | 15min   | 30min  | 10sec      | 40min  |       |        | 55min     | 132°C     | 2hrs 30mins |

If using the WHOLE WHEAT RAPID setting on specified recipes in this section, modify the salt and yeast quantities as indicated below:

Salt      Decrease by ¼ teaspoon

Yeast     Increase by ¼ teaspoon

These modifications are applicable to all loaf sizes i.e. 1.25Kg (1250g), 1Kg (1000g) and 750g.

**Best results are achieved by using the longer settings, producing a loaf with optimal texture and greater keeping qualities.**

Note

## 100% WHOLEMEAL BREAD

| INGREDIENTS           | 1.25Kg        | 1Kg            | 750g           |
|-----------------------|---------------|----------------|----------------|
| Water                 | 440ml         | 390ml          | 295ml          |
| Oil                   | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt                  | 2 teaspoons   | 1½ teaspoons   | 1 teaspoon     |
| Sugar                 | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Wholemeal plain flour | 700g/ 4½ cups | 600g/ 4 cups   | 450g/3 cups    |
| Bread improver        | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon     |
| Milk powder           | 3 tablespoons | 2½ tablespoons | 2 tablespoon   |
| Tandaco yeast         | 2¼ teaspoons  | 2 teaspoons    | 1¼ teaspoons   |

**SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID**

## BRAN BREAD

| INGREDIENTS      | 1.25Kg         | 1Kg           | 750g           |
|------------------|----------------|---------------|----------------|
| Water            | 445ml          | 400ml         | 310ml          |
| Butter           | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Salt             | 2¼ teaspoons   | 2 teaspoons   | 1½ teaspoons   |
| Brown sugar      | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Bread flour      | 350g/ 2½ cups  | 300g/ 2 cups  | 260g/ 1¾ cups  |
| Wholemeal flour  | 250g/ 1¾ cups  | 225g/ 1½ cups | 150g/ 1 cup    |
| Bread improver   | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Unprocessed Bran | ½ cup          | ⅓ cup         | ¼ cup          |
| Milk powder      | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast    | 2½ teaspoons   | 1½ teaspoons  | 1¼ teaspoons   |

**SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID**

# Flavoured Wholemeal Bread

## CRACKED WHEAT & SUNFLOWER BREAD

| INGREDIENTS  | 1.25Kg        | 1Kg            | 750g           |
|--|---------------|----------------|----------------|
| Water  | 430ml         | 390ml          | 310ml          |
| Oil  | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt   | 2 teaspoons   | 1½ teaspoons   | 1 teaspoon     |
| Sugar  | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Wholemeal plain flour                              | 400g/ 2⅔ cups | 375g/ 2½ cups  | 250g/ 1⅓ cups  |
| Bread flour  | 275g/ 1¾ cups | 225g/ 1½ cups  | 150g/ 1 cup    |
| Bread improver                                     | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon     |
| Milk powder  | 3 tablespoons | 2½ tablespoons | 1½ tablespoons |
| Cracked wheat (burghul)                            | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Tandaco yeast                                      | 2¼ teaspoons  | 2 teaspoons    | 1½ teaspoons   |
| ☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |               |                |                |
| Sunflower Seeds                                    | ½ cup         | ⅓ cup          | ¼ cup          |

**SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID**

## RYE & CARAWAY BREAD

| INGREDIENTS    | 1.25Kg        | 1Kg            | 750g           |
|----------------|---------------|----------------|----------------|
| Water          | 470ml         | 415ml          | 300ml          |
| Olive oil      | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Treacle        | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt           | 2 teaspoons   | 1½ teaspoons   | 1 teaspoon     |
| Rye flour      | 275g/ 1¾ cups | 225g/ 1½ cups  | 150g/ 1 cup    |
| Bread flour    | 400g/ 2⅔ cups | 375g/ 2½ cups  | 300g/ 2 cups   |
| Bread improver | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon     |
| Milk powder    | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Caraway seeds  | 1 tablespoon  | 3 teaspoons    | 2 teaspoons    |
| Tandaco yeast  | 2½ teaspoons  | 1½ teaspoons   | 1¼ teaspoons   |

**SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID**

# Flavoured Wholemeal Bread continued

## SWEDISH LIMPA BREAD

| INGREDIENTS        | 1.25Kg         | 1Kg           | 750g           |
|--------------------|----------------|---------------|----------------|
| Water              | 445ml          | 400ml         | 320ml          |
| Olive oil          | 3 tablespoons  | 2 tablespoons | 1½ tablespoons |
| Salt               | 2 teaspoons    | 1½ teaspoons  | 1 teaspoon     |
| Brown sugar        | 3 tablespoons  | 2 tablespoons | 1 tablespoon   |
| Bread flour        | 525g/ 3½ cups  | 450g/ 3 cups  | 300g/ 2 cups   |
| Rye flour          | 190g/ 1¼ cups  | 150g/ 1 cup   | 110g/ ¾ cup    |
| Bread improver     | 1 teaspoon     | ¾ teaspoon    | ½ teaspoon     |
| Milk powder        | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Grated orange rind | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |
| Caraway seeds      | 3½ teaspoons   | 3 teaspoons   | 2½ teaspoons   |
| Fennel seeds       | 2½ teaspoons   | 2 teaspoons   | 1½ teaspoons   |
| Tandaco yeast      | 2½ teaspoons   | 2¼ teaspoons  | 1½ teaspoons   |

**SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID**

## WHOLEWHEAT DATE & NUT BREAD

| INGREDIENTS  | 1.25Kg        | 1Kg            | 750g           |
|--|---------------|----------------|----------------|
| Water  | 440ml         | 390ml          | 295ml          |
| Olive oil  | 2 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt   | 2 teaspoons   | 1½ teaspoons   | 1 teaspoon     |
| Brown sugar  | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Wholemeal plain flour                              | 450g/ 3 cups  | 350g/ 2⅓ cups  | 300g/ 2 cups   |
| Bread flour  | 250g/ 1⅔ cups | 250g/ 1⅔ cups  | 110g/ ¾ cup    |
| Bread improver                                     | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon     |
| Milk powder  | 3 tablespoons | 2½ tablespoons | 1½ tablespoons |
| Tandaco yeast                                      | 2½ teaspoons  | 2 teaspoons    | 1½ teaspoons   |
| ✧ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER |               |                |                |
| Dates, chopped                                     | ½ cup         | ⅓ cup          | ¼ cup          |
| Pecans, chopped                                    | ½ cup         | ⅓ cup          | ¼ cup          |

**SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID**

# Dough

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

## Procedure

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access – DOUGH – BREAD setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

## SEQUENCE FOR 'DOUGH-BREAD' SETTING:

| KNEAD 1 | KNEAD 2 | RISE 1 | RIISING TEMP | TOTAL TIME |
|---------|---------|--------|--------------|------------|
| 5min    | 25min   | 60min  | 32°C         | 1hr 30min  |

## BREAD ROLLS

| INGREDIENTS   |               |
|---------------|---------------|
| Water         | 310ml         |
| Oil           | 2 tablespoons |
| Salt          | 1 teaspoon    |
| Sugar         | 2 tablespoons |
| Bread flour   | 600g/ 4 cups  |
| Eggs (60g)    | 1             |
| Tandaco yeast | 2 teaspoons   |
| GLAZE:        |               |
| Milk          | 2 tablespoons |

### SETTING: DOUGH – BREAD

#### Handshaping procedure

1. Divide dough into 16 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

## ROSETTA ROLLS

| INGREDIENTS   |               |
|---------------|---------------|
| Water         | 310ml         |
| Oil           | 3 tablespoons |
| Salt          | 1 teaspoon    |
| Sugar         | 1 tablespoon  |
| Bread flour   | 600g/ 4 cups  |
| Tandaco yeast | 2 teaspoons   |

### SETTING: DOUGH – BREAD

#### Handshaping procedure

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds, 5cm apart, onto lightly greased baking trays. Use a 2.5cm round cutter to press a 1cm indentation into the top of each round. Use a sharp knife to slice 6 evenly spaced, 1cm cuts round the sides of the round.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk and sift a fine layer of flour over top of rounds, if desired.
5. Bake in preheated oven at 180°C for 20-30 minutes or until cooked when tested.

## STICKY CINNAMON ROLLS

| INGREDIENTS                |                    |
|----------------------------|--------------------|
| Water                      | 285ml              |
| Salt                       | 1 teaspoon         |
| Sugar                      | 2½ teaspoons       |
| Bread flour                | 600g/ 4 cups       |
| Eggs (60g)                 | 2                  |
| Butter, softened & chopped | 60g/ 3 tablespoons |
| Tandaco yeast              | 3 teaspoons        |
| FILLING                    |                    |
| Butter melted              | 3 tablespoons      |
| Brown sugar                | 4 tablespoons      |
| Pecans, finely chopped     | 70g/ ½ cup         |
| Ground cinnamon            | 1½ tablespoons     |

**SETTING: DOUGH – BREAD**

### Handshaping procedure

1. Roll dough into a 40cm × 40cm square. Brush dough with half of the melted butter. Sprinkle with combined sugar, pecans and cinnamon.
2. Drizzle remaining butter over sugar mixture. Roll up width-wise and cut into 2cm thick slices.
3. Place 5cm apart, on a lightly greased baking tray. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
4. Bake in preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page R40) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page R40).

## WHOLEWHEAT HONEY ROLLS

| INGREDIENTS           |               |
|-----------------------|---------------|
| Water                 | 310ml         |
| Oil                   | 2 tablespoons |
| Salt                  | 1 teaspoon    |
| Honey                 | 3 tablespoons |
| Wholemeal plain flour | 600g/ 4 cups  |
| Tandaco yeast         | 2 teaspoons   |

**SETTING: DOUGH – BREAD**

### Handshaping procedure

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 50-60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

## DOUGHNUTS

| INGREDIENTS                    |               |
|--------------------------------|---------------|
| Water                          | 300ml         |
| Butter, melted                 | 80g/⅓ cup     |
| Eggs (60g)                     | 2             |
| Salt                           | 1½ teaspoons  |
| Sugar                          | 3 tablespoons |
| Bread flour                    | 600g/ 4 cups  |
| Tandaco yeast                  | 2 teaspoons   |
| TO COMPLETE                    |               |
| Strawberry jam                 | ⅓ cup         |
| Vegetable oil, for deep frying |               |
| Sugar                          | ⅓ cup         |
| Ground cinnamon                | 1 tablespoon  |

**SETTING: DOUGH – BREAD**

### Handshaping procedure

1. Roll dough out to 1cm thickness. Cut into 5.5cm rounds.
2. Place a teaspoon jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover loosely with lightly greased plastic wrap and stand in a warm area until doubled in size. Remove wrap.
3. Cook doughnuts, in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper then toss in combined sugar and cinnamon.

## HOT CROSS BUNS

| INGREDIENTS                           |               |
|---------------------------------------|---------------|
| Water                                 | 340ml         |
| Oil                                   | 2 tablespoons |
| Salt                                  | 2 teaspoons   |
| Brown sugar                           | 3 tablespoons |
| Bread flour                           | 600g/ 4 cups  |
| Milk powder                           | 3 tablespoons |
| Ground mixed spice                    | 1 tablespoon  |
| Ground cinnamon                       | 1 tablespoon  |
| Tandaco yeast                         | 2¼ teaspoons  |
| ☼ ADD AT THE BEEPS                    |               |
| Sultanas                              | 1¼ cups       |
| Mixed peel or dried apricots, chopped | ¼ cup         |

### SETTING: DOUGH – BREAD

| BATTER FOR 'CROSSES' |               |
|----------------------|---------------|
| Water                | 2 tablespoons |
| Plain flour          | 40g/ ¼ cup    |

### Handshaping procedure

1. Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.
2. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
3. Blend "Cross" batter ingredients to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
4. Remove plastic wrap and pipe a cross onto each bun.
5. Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.
6. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE (recipe page R40) over hot buns. Stand 5-10 minutes before serving.

## CARAMEL CHELSEA BUNS

| INGREDIENTS                         |                  |
|-------------------------------------|------------------|
| Full cream milk, scalded and cooled | 350ml            |
| Salt                                | 1 teaspoon       |
| Sugar                               | 2 tablespoons    |
| Bread flour                         | 600g/ 4 cups     |
| Mixed spice                         | 1½ teaspoons     |
| Grated orange rind                  | 2 teaspoons      |
| Egg (60g), lightly beaten           | 1                |
| Tandaco yeast                       | 3 teaspoons      |
| TO COMPLETE                         |                  |
| Melted butter                       | 20g/1 tablespoon |
| Bottled Caramel Fudge Sauce         | ½ cup            |
| Sultanas                            | ½ cup            |
| Chopped walnuts                     | ½ cup            |

### SETTING: DOUGH – BREAD

### Handshaping procedure

1. Roll dough out to a 20cm × 30cm rectangle. Brush dough with butter. Spread with caramel sauce leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, as for a Swiss Roll.
2. Cut into 12 slices, place cut side up in 2 lightly greased deep 22cm round cake pans.
3. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until buns have risen slightly. Remove plastic wrap.
4. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks. When cool, drizzle with VANILLA GLAZE (recipe on page R40).

## APPLE TWIST

| INGREDIENTS        |                    |
|--------------------|--------------------|
| Water              | 250ml              |
| Salt               | 2 teaspoons        |
| Sugar              | 3 tablespoons      |
| Bread flour        | 600g/ 4 cups       |
| Eggs (60g)         | 2                  |
| Butter, chopped    | 60g/ 3 tablespoons |
| Tandaco yeast      | 2½ teaspoons       |
| FILLING            |                    |
| Canned pie apple   | 300g               |
| Mixed dried fruit  | ⅓ cup              |
| Desiccated coconut | ⅓ cup              |

### SETTING: DOUGH – BREAD

#### Handshaping procedure

1. Roll dough out into a 30cm × 50cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a lightly greased baking tray. Repeat with remaining rolls.
4. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a wire rack. Brush with GELATINE GLAZE (recipe on page R40) whilst still hot. Stand for 5-10 minutes before serving.

## STOLLEN

| INGREDIENTS               |                    |
|---------------------------|--------------------|
| Milk                      | 125ml              |
| Water                     | 125ml              |
| Melted butter             | 60g/ 3 tablespoons |
| Salt                      | 1 teaspoon         |
| Castor sugar              | 3 tablespoons      |
| Bread flour               | 600g/ 4 cups       |
| Grated orange rind        | 1 teaspoon         |
| Egg (60g), lightly beaten | 1                  |
| Tandaco yeast             | 2 teaspoons        |
| TO COMPLETE               |                    |
| Raisins                   | ½ cup              |
| Sultanas                  | 3 tablespoons      |
| Glace cherries            | 3 tablespoons      |
| Mixed peel                | 2 tablespoons      |
| Slivered almonds          | 3 tablespoons      |
| Brandy                    | 2 tablespoons      |
| Melted butter             | 2 tablespoons      |
| Icing sugar               | 3 tablespoons      |

### SETTING: DOUGH – BREAD

#### Handshaping procedure

1. Place raisins, sultanas, glace cherries, mixed peel and almonds into a glass bowl. Pour over brandy, cover and set aside to stand for 2 hours.
2. Flatten and shape dough to approximately 25cm square. Scatter soaked fruit and almonds over the top.
3. Fold dough over fruit then knead fruit into the dough until evenly incorporated.
4. Roll dough out to an oval shape roughly 30cm × 20cm. Fold the dough in half lengthways. Place on a lightly greased baking tray. Brush with melted butter. Cover loosely with plastic wrap and leave to stand in a warm area for 1 hour or until well risen.
5. Bake at 180°C for 30-35 minutes or until golden.
6. Remove stollen from tray, cool on wire rack.
7. When cool, dust Stollen with icing sugar.



# Pizza Dough

The Pizza Dough setting is suitable for all your favourite pizza and focaccia recipes.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

## Procedure

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access DOUGH – PIZZA setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'.
7. Remove bread pan from the baking chamber and remove pizza dough which is now ready for hand shaping and baking.
8. Turn the dough out onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

## SEQUENCE FOR 'DOUGH-PIZZA' SETTING:

| KNEAD 1 | KNEAD 2 | RISE 1 | RISE TEMP | TOTAL TIME |
|---------|---------|--------|-----------|------------|
| 5min    | 15min   | 30min  | 32°C      | 50min      |

## PIZZA DOUGH

| INGREDIENTS   |               |
|---------------|---------------|
| Water         | 200ml         |
| Olive oil     | 1 tablespoon  |
| Salt          | 1 teaspoon    |
| Bread flour   | 375g/ 2½ cups |
| Tandaco yeast | 1¼ teaspoons  |

### SETTING: DOUGH – PIZZA

#### Suggested toppings

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (i.e. grated mozzarella, Parmesan).

#### Handshaping procedure

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 × 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected toppings.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

## FOCACCIA

| INGREDIENTS   |               |
|---------------|---------------|
| Water         | 250ml         |
| Olive oil     | 2 tablespoons |
| Salt          | 1 teaspoon    |
| Sugar         | 2 teaspoons   |
| Bread flour   | 450g/ 3 cups  |
| Tandaco yeast | 2¼ teaspoons  |

### SETTING: DOUGH – PIZZA

| TOPPING              |       |
|----------------------|-------|
| Olive oil            | ¼ cup |
| Rock salt            | ¼ cup |
| Black olives, sliced | ⅓ cup |

#### Handshaping procedure

##### For a thick Focaccia:

1. Press dough into a lightly greased 19cm × 29cm lamington pan.
2. Cover loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven at 200°C for 30-35 minutes or until golden brown.

##### For a thin Focaccia:

1. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.

# Pizza Dough continued

## CALZONE

| INGREDIENTS     |               |
|-----------------|---------------|
| Water           | 240ml         |
| Olive oil       | 2 tablespoons |
| Salt            | 1 teaspoon    |
| Wholemeal flour | 150g/ 1 cup   |
| Bread flour     | 300g/ 2 cups  |
| Tandaco yeast   | 2 teaspoons   |

### SETTING: DOUGH – PIZZA

#### Suggested fillings:

- Sun-dried tomato pesto, roasted red, yellow and green capsicum, marinated eggplant or sliced mushroom.
- Anchovy fillets, prawns, sliced salami, ham, bacon, turkey or chicken.
- Grated cheddar, mozzarella, Parmesan or sliced Camembert, brie or fetta cheeses.

#### Handshaping procedure

1. Divide dough into 8 equal pieces. Roll each piece into a circle 15cm across.
2. Cover half of each circle with selected fillings, leaving a rim around the edge.
3. Brush edges with water, then fold the uncovered half over the covered half and seal the edges.
4. Place onto lightly greased baking trays. Use a sharp knife to make a small slit in the top of each calzone.
5. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden brown.

# Pasta Dough

Make fresh home-made Pasta to serve with your favourite pasta sauces.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

## Procedure:

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to DOUGH – PASTA setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'. Remove bread pan from the bread machine and remove the pasta dough which is now ready for hand shaping or placing through a Pasta Extruder.
7. Turn the dough out onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

## SEQUENCE FOR 'DOUGH-PASTA' SETTING

| KNEAD 1 | KNEAD 2 | KNEAD 3 | REST | KNEAD 4 | REST TEMP | TOTAL TIME |
|---------|---------|---------|------|---------|-----------|------------|
| 1min    | 2min    | 5min    | 1min | 5min    | 32°C      | 14min      |

## PASTA DOUGH

| INGREDIENTS |              |
|-------------|--------------|
| Water       | 220ml        |
| Olive oil   | 1 tablespoon |
| Salt        | 1½ teaspoons |
| Plain flour | 300g/ 2 cups |
| Semolina    | 170g/ 1 cup  |

**SETTING: DOUGH – PASTA**

## EGG PASTA DOUGH

| INGREDIENTS                |              |
|----------------------------|--------------|
| Eggs (60g), lightly beaten | 5            |
| Olive oil                  | 1 tablespoon |
| Salt                       | 1 teaspoon   |
| Plain flour                | 300g/ 2 cups |
| Semolina                   | 170g/ 1 cup  |

**SETTING: DOUGH – PASTA**

## LAMB & CORIANDER RAVIOLI

| INGREDIENTS                    |              |
|--------------------------------|--------------|
| Pasta dough                    | 1 quantity   |
| FILLING:                       |              |
| Lean lamb mince                | 150g         |
| Freshly minced garlic          | 1 teaspoon   |
| Parmesan cheese                | 1 tablespoon |
| Finely chopped fresh coriander | 1 teaspoon   |
| Ground nutmeg                  | ¼ teaspoon   |
| Freshly ground black pepper    | ¼ teaspoon   |

## Handshaping procedure

1. Divide into two equal portions. Roll out each portion to a square approximately 30cm × 30cm.
2. Place filling ingredients in a mixing bowl, mix well to combine.
3. Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.
4. Cook ravioli in boiling water (several at a time) in a large saucepan for 5 minutes, or until just tender. Drain well, then serve with your favourite pasta sauce.

# Pasta Dough continued

## GRISSINI (ITALIAN BREAD STICKS)

Ideal to serve with soup, dips and fresh pasta dishes.

| INGREDIENTS              |                   |
|--------------------------|-------------------|
| Full cream milk, scalded | 300ml             |
| Butter                   | 60g/3 tablespoons |
| Castor sugar             | 1 tablespoon      |
| Salt                     | 1 teaspoon        |
| Bread flour              | 600g/ 4 cups      |
| Tandaco yeast            | 2 teaspoons       |

### SETTING: DOUGH – PASTA

#### Handshaping procedure

1. Combine hot milk, butter and castor sugar. Stir until sugar is dissolved. Let stand until milk is cool.
2. Place milk mixture, salt, bread flour and yeast into bread pan.
3. Follow steps 2 to 5 in the procedure on page R26.
4. At the end of the setting, press STOP. Remove the bread pan from the bread machine. Remove dough.
5. Divide dough into 20 equal portions for thicker bread sticks or 40 equal portions for thinner, crisper bread sticks.
6. Roll each portion on a lightly floured surface to about 25cm in length.
7. Place sticks on a lightly greased baking trays 3cm apart. Cover with lightly greased plastic wrap. Leave in a warm place 20-30 minutes. Remove plastic wrap.
8. Brush sticks with Egg Glaze (Page R40) and sprinkle with rock salt or sesame seeds if desired.
9. Bake in a preheated 220°C oven for 15-20 minutes or until crisp and golden brown.

# Gluten Free Bread

Breville has understood the special needs and dietary requirement of our customers since our original bread machine was launched in 1995. Breville continues with the tradition with the introduction of a dedicated Gluten Free Bread Setting in the Breville ikon™ Baker's Oven.

Your Breville ikon™ Baker's Oven will make delicious gluten free bread with ease. The following recipes have been developed without any grains or ingredients that contain gluten, so are suitable for people with specific food allergies or intolerances.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. The weight of the gluten free bread will be heavier than wheat bread, due to the ingredient properties.

Making gluten free bread is different from traditional bread making, therefore it is important to carefully read the following information.

- Always see the ingredients specified in recipes for successful gluten free baking.
- Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.
- Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.
- Ensure that the vinegar used is gluten free. Vinegar helps strengthen the dough.
- Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.
- Xanthan Gum is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.
- Lactose Intolerance – the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut milk powder can also be used as a substitute and will give a pleasant flavour.
- Follow the directions for each recipe carefully. The preparation of gluten free bread is different from automatic bread making. The Preset Timer cannot be used when making these recipes.

## Procedure

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer, as this will aerate the mixture).
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in additions if applicable.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Insert bread pan into baking chamber.
4. Press 'SELECT' to access GLUTEN FREE setting.
5. Press 'LOAF SIZE' to 1000g if required.
6. Press 'START/PAUSE' to commence operation.
7. At the end of the setting, press 'STOP'.
8. Remove bread from bread machine and bread pan. Cool bread on a rack.

**To achieve a well-risen and well-baked loaf, check the dough when mixing. If it appears too dry add 1-2 teaspoons of water extra, if it appears too runny check that the correct amount of Guar or Xanthan gum has been added, otherwise add 1-2 tablespoons rice flour extra.**

Note

# Gluten Free Bread continued

## SEQUENCE FOR 'GLUTEN FREE' SETTING:

| SIZE   | KNEAD 1 | KNEAD 2 | RISE 1 | PUNCH DOWN | RISE 2 | SHAPING | RISE 3      | BAKE TIME | BAKE TEMP | TOTAL TIME  |
|--------|---------|---------|--------|------------|--------|---------|-------------|-----------|-----------|-------------|
| 1Kg    | 3 min   | 17min   | 50min  |            |        | 10sec   | 49min 50sec | 50min     | 135°C     | 2hrs 50mins |
| 1.25Kg | 3 min   | 17min   | 50min  |            |        | 10sec   | 49min 50sec | 55min     | 135°C     | 2hrs 55mins |

Selection of the 750g size, 'CRUST' and the 'RAPID' function is not available on this setting.

Note

## GLUTEN FREE COUNTRY STYLE BREAD

| LIQUID INGREDIENTS        | 1.25kg        | 1kg            |
|---------------------------|---------------|----------------|
| Water                     | 400ml         | 300ml          |
| Olive oil                 | 3 tablespoons | 2½ tablespoons |
| Eggs (60g)                | 3             | 2              |
| Vinegar                   | 1 teaspoon    | ¾ teaspoon     |
| DRY INGREDIENTS           |               |                |
| White rice flour          | 320g/ 2 cups  | 240g/ 1½ cups  |
| Potato flour              | 220g/ 1¼ cup  | 170g/ 1 cup    |
| Soy flour                 | 50g/ ⅓ cup    | 40g/ ¼ cup     |
| Tapioca flour (arrowroot) | 75g/ ½ cup    | 55g/ ⅓ cup     |
| Sugar                     | ¼ cup         | 2½ tablespoons |
| Salt                      | 1½ teaspoons  | 1 teaspoon     |
| Milk powder               | ½ cup         | ⅓ cup          |
| Guar or Xanthan gum       | 1 tablespoon  | 3 teaspoons    |
| Tandaco yeast             | 2 teaspoons   | 1½ teaspoons   |

SETTING: GLUTEN FREE

## GLUTEN FREE WHOLESOME SEED BREAD

| LIQUID INGREDIENTS                                    | 1.25kg        | 1kg            |
|---|---------------|----------------|
| Water   | 400ml         | 300ml          |
| Olive oil   | 3 tablespoons | 2½ tablespoons |
| Eggs (60g)  | 3             | 2              |
| Vinegar   | 1 teaspoon    | ¾ teaspoon     |
| DRY INGREDIENTS                                       |               |                |
| White rice flour                                      | 320g/ 2 cups  | 240g/ 1½ cups  |
| Potato flour  | 220g/ 1¼ cups | 170g/ 1 cup    |
| Soy flour   | 50g/ ⅓ cup    | 40g/ ¼ cup     |
| Tapioca flour (arrowroot)                             | 75g/ ½ cup    | 55g/ ⅓ cup     |
| Dark brown sugar                                      | ¼ cup         | 2½ tablespoons |
| Salt  | 1½ teaspoons  | 1 teaspoon     |
| Milk powder   | ½ cup         | ⅓ cup          |
| Guar or Xanthan gum                                   | 1 tablespoon  | 3 teaspoons    |
| LSA Mix (linseed, sunflower seeds and ground almonds) | ¼ cup         | 2 tablespoons  |
| Caraway or cumin seeds                                | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast   | 2 teaspoons   | 1½ teaspoons   |

SETTING: GLUTEN FREE

# Gluten Free Bread continued

## GLUTEN FREE SPICY SULTANA BREAD

| LIQUID INGREDIENTS        | 1.25kg        | 1kg            |
|---------------------------|---------------|----------------|
| Water                     | 400ml         | 300ml          |
| Olive oil                 | 3 tablespoons | 2½ tablespoons |
| Eggs (60g)                | 3             | 2              |
| Vinegar                   | 1 teaspoon    | ¾ teaspoon     |
| DRY INGREDIENTS           |               |                |
| White rice flour          | 320g/ 2 cups  | 240g/ 1½ cups  |
| Potato flour              | 220g/ 1¼ cup  | 170g/ 1 cup    |
| Soy flour                 | 50g/ ⅓ cup    | 40g/¼ cup      |
| Tapioca flour (arrowroot) | 75g/½ cup     | 55g/ ⅓ cup     |
| Light brown sugar         | ¼ cup         | 2½ tablespoons |
| Salt                      | 1½ teaspoons  | 1 teaspoon     |
| Milk powder               | ½ cup         | ⅓ cup          |
| Guar or Xanthan gum       | 1 tablespoon  | 3 teaspoons    |
| Mixed spice               | 2 tablespoons | 1½ tablespoons |
| Tandaco yeast             | 2 teaspoons   | 1½ teaspoons   |
| ADDITIONS                 |               |                |
| Sultanas                  | 100g/⅓ cup    | 75g/½ cup      |

**SETTING: GLUTEN FREE**

### Variation:

Substitute sultanas with other dried fruit, chopped to a suitable size such raisins, dates, apricots, etc.

## GLUTEN FREE CHEESY CHEDDAR BREAD

| LIQUID INGREDIENTS        | 1.25kg         | 1kg            |
|---------------------------|----------------|----------------|
| Water                     | 400ml          | 300ml          |
| Olive oil                 | 1½ tablespoons | 1 tablespoon   |
| Eggs (60g)                | 3              | 2              |
| Vinegar                   | 1 teaspoon     | ¾ teaspoon     |
| DRY INGREDIENTS           |                |                |
| White rice flour          | 320g/ 2 cups   | 240g/ 1½ cups  |
| Potato flour              | 220g/ 1¼ cup   | 170g/ 1 cup    |
| Soy flour                 | 50g/⅓ cup      | 40g/¼ cup      |
| Tapioca flour (arrowroot) | 75g/½ cup      | 55g/⅓ cup      |
| Sugar                     | ¼ cup          | 2½ tablespoons |
| Salt                      | 1½ teaspoons   | 1 teaspoon     |
| Milk powder               | ½ cup          | ⅓ cup          |
| Guar or Xanthan gum       | 1 tablespoon   | 3 teaspoons    |
| Mixed spice               | 2 tablespoons  | 1½ tablespoons |
| Tandaco yeast             | 2 teaspoons    | 1½ teaspoons   |
| ADDITIONS:                |                |                |
| Cheddar cheese, grated    | 130g/ 1 cup    | 100g/ ¾ cup    |

**SETTING: GLUTEN FREE**

# Yeast Free Bread

Yeast Free Bread is a simple bread and is made using baking powder as the main raising agent (it does not have to be the same strength as yeast). The following recipes will give Damper or Muffin-Style Breads, which will be heavier in texture and not as highly risen as yeasted breads.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. There will be a weigh variance in each baked loaf in this section.

**The Preset Timer cannot be used for recipes in this section, because the raising agents used in place of yeast could be prematurely activated and prevent the loaf rising.**

Note

**All ingredients must be at room temperature. Add ingredients in the order listed in the recipe.**

Note

## Procedure

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press 'SELECT' to access YEAST FREE setting.
4. Press 'START/PAUSE' to commence operation.
5. With machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close lid and leave the bread machine to complete the program.
6. At the end of the setting, press 'STOP'.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.

## SEQUENCE FOR 'YEAST FREE' SETTING:

| KNEAD 1 | KNEAD 2 | KNEAD 3 | REST | KNEAD 4 | KNEAD 5 | BAKE TIME | BAKE TEMP | TOTAL TIME |
|---------|---------|---------|------|---------|---------|-----------|-----------|------------|
| 1min    | 3min    | 2min    | 1min | 1min    | 2min    | 80min     | 117°C     | 1hr 30min  |

## DAMPER

| LIQUID INGREDIENTS |               |
|--------------------|---------------|
| Oil                | 2 tablespoons |
| Water              | 390ml         |
| DRY INGREDIENTS    |               |
| Bread flour        | 600g/ 4 cups  |
| Milk powder        | 2 tablespoons |
| Salt               | 1 teaspoon    |
| Sugar              | 1 tablespoon  |
| Baking Powder      | 6 teaspoons   |

SETTING: YEAST FREE

## PREMIX DAMPER

| LIQUID INGREDIENTS |              |
|--------------------|--------------|
| Oil                | 1 tablespoon |
| Water              | 350ml        |
| DRY INGREDIENTS    |              |
| White bread mix    | 600g/ 4 cups |
| Baking Powder      | 6 teaspoons  |

SETTING: YEAST FREE

## POLENTA & CAPSICUM BREAD

| LIQUID INGREDIENTS                 |               |
|------------------------------------|---------------|
| Olive oil                          | 2 tablespoons |
| Eggs (60g)                         | 2             |
| Water                              | 250ml         |
| DRY INGREDIENTS                    |               |
| Self-raising flour                 | 375g/ 2½ cups |
| Sugar                              | 2 tablespoons |
| Polenta                            | 170g/ 1 cup   |
| ☼ ADD TO THE FRUIT & NUT DISPENSER |               |
| Capsicum, finely chopped           | 55g/ ⅓ cup    |

SETTING: YEAST FREE



# Yeast Free Bread continued

## CHEESY BUTTERMILK BREAD

| LIQUID INGREDIENTS                 |              |
|------------------------------------|--------------|
| Butter, melted                     | 1 tablespoon |
| Egg (60g)                          | 1            |
| Buttermilk                         | 500ml        |
| DRY INGREDIENTS                    |              |
| Bread flour                        | 600g/ 4 cups |
| Salt                               | ½ teaspoon   |
| Grain mustard                      | 1 tablespoon |
| Bi-carbonate of soda               | 1 teaspoon   |
| Baking Powder                      | 2 teaspoons  |
| ☼ ADD TO THE FRUIT & NUT DISPENSER |              |
| Cheddar cheese, grated             | 65g/ ½ cup   |

**SETTING: YEAST FREE**

## LEMON & RAISIN BREAD

| LIQUID INGREDIENTS                 |               |
|------------------------------------|---------------|
| Olive oil                          | 3 tablespoons |
| Eggs (60g)                         | 3             |
| Buttermilk                         | 400ml         |
| DRY INGREDIENTS                    |               |
| Bread flour                        | 525g/ 3½ cups |
| Sugar                              | 250g/ 1 cup   |
| Grated lemon rind                  | 1 tablespoon  |
| Bi-carbonate of soda               | 2½ teaspoons  |
| ☼ ADD TO THE FRUIT & NUT DISPENSER |               |
| Raisins, halved                    | 75g/ ½ cup    |

**SETTING: YEAST FREE**

## EGGLESS CARAWAY & DATE BREAD

| LIQUID INGREDIENTS                 |               |
|------------------------------------|---------------|
| Butter, melted                     | 3 tablespoons |
| Milk                               | 360ml         |
| DRY INGREDIENTS                    |               |
| Self-raising flour                 | 525g/ 3½ cups |
| Sugar                              | 185g/ ¾ cup   |
| Salt                               | 1½ teaspoons  |
| Caraway seeds                      | 2 teaspoons   |
| Bi-carbonate of soda               | ½ teaspoon    |
| ☼ ADD TO THE FRUIT & NUT DISPENSER |               |
| Dates, chopped                     | 80g/ ½ cup    |

**SETTING: YEAST FREE**

## BANANA & PECAN MUFFIN BREAD

| LIQUID INGREDIENTS                 |               |
|------------------------------------|---------------|
| Butter, melted                     | 3 tablespoons |
| Eggs (60g)                         | 2             |
| Milk                               | 80ml          |
| Mashed banana                      | 380g/ 1 cup   |
| DRY INGREDIENTS                    |               |
| Bread flour                        | 340g/ 2¼ cups |
| Brown sugar                        | 250g/ 1 cup   |
| Salt                               | ½ teaspoon    |
| Baking powder                      | 2 teaspoons   |
| Bi-carbonate of soda               | ½ teaspoon    |
| ☼ ADD TO THE FRUIT & NUT DISPENSER |               |
| Pecans, chopped                    | 70g/ ½ cup    |

**SETTING: YEAST FREE**

# Manual Set Recipe

Panettone is an Italian, festival bread – rich in fruit and flavour. Brush with Citrus Glaze (page R40) for additional appeal.

## PANETTONE

| INGREDIENTS                |                   |
|----------------------------|-------------------|
| Water                      | 125ml             |
| Butter                     | 60g/3 tablespoons |
| Eggs (60g), lightly beaten | 3                 |
| Vanilla essence            | 1 teaspoon        |
| Almond essence             | ½ teaspoon        |
| Sugar                      | 1 tablespoon      |
| Salt                       | 1 teaspoon        |
| Bread flour                | 600g/ 4 cups      |
| Bread improver             | 1 teaspoon        |
| Tandaco yeast              | 2 teaspoons       |
| ☀️ ADD AT THE BEEPS        |                   |
| Raisins                    | ½ cup             |
| Sultanas                   | ¼ cup             |
| Currants                   | ¼ cup             |
| Mixed peel                 | 2 tablespoons     |

## Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press MANUAL SET (LCD Screen shows total time for last recipe programmed and NUTS selected).
5. Press MANUAL SET (LCD Screen shows PREHEAT – use arrows to change time to 0).
6. Press MANUAL SET (LCD Screen shows KNEAD 1 – use arrows to change to 5).
7. Press MANUAL SET (LCD Screen shows KNEAD 2 – use arrows to change to 25).
8. Press MANUAL SET (LCD Screen shows RISE 1 – use arrows to change to 60).
9. Press MANUAL SET (LCD Screen shows PUNCH DOWN – use arrows to change to :15).
10. Press MANUAL SET (LCD Screen shows RISE 2 – use arrows to change to 0).
11. Press MANUAL SET (LCD Screen shows SHAPING – use arrows to change to :0).
12. Press MANUAL SET (LCD Screen shows RISE 3 – use arrows to change to 60).
13. Press MANUAL SET (LCD Screen shows BAKE – use arrows to change to 60).
14. Press MANUAL SET (LCD Screen shows NUTS YES or No – use arrows to change to NO).
15. Press 'MANUAL SET' (LCD Screen shows °C – use arrows to change temperature to 115°C).
16. Press 'MANUAL SET' (LCD Screen shows total time for this recipe 3:30 and NUTS NO. The word SET appears in the lower right-hand side corner).
17. Press the 'BEEPER' button (to add the fruit manually when the beeps sound in KNEAD 2)
18. Press 'START/PAUSE' to commence operation.
19. At the end of the setting, press 'STOP'. Remove Panettone from the bread machine and bread pan. Cool bread on rack.

# Prepackaged Bread Mixes

These convenient BREAD MIXES are available nationally in supermarkets and at some bulk outlets. They are available in various sized packaging and should not be confused with BREAD FLOUR.

Bread mixes contain high protein bread flour, sugar, salt, milk powder, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is necessary, however some results are improved by adding extra oil.

All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales). The weight of the bread from this section may vary compared to settings used. This is due to the properties of the bread mixes. Recipes were tested with bread mix milled just before the printing of this book.

**Properties of the bread mixes can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. So check the dough in the first ten minutes of kneading by opening the lid – if the dough is too dry add 1-2 teaspoons of water extra – if the dough is too sticky add 1-2 tablespoons of bread mix extra. The dough should be forming into a smooth round ball. If a brand of bread mix is not listed in this book, use one of the corresponding type of bread mix recipes.**

Note

## Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access setting as listed in the following recipes.
5. Press 'LOAF SIZE' to 1000g or 750g setting if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID setting if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.

# Prepackaged Bread Mixes continued

## WHITE PREPACKAGED BREAD MIX RECIPES

### DEFIANCE WHITE BREAD MIX

| INGREDIENTS    | 1.25Kg       | 1Kg          | 750g          |
|----------------|--------------|--------------|---------------|
| Water          | 500ml        | 400ml        | 300ml         |
| Bread Mix      | 750g/ 5 cups | 600g/ 4 cups | 500g/ 3¾ cups |
| Defiance yeast | 2½ teaspoons | 2 teaspoons  | 1¾ teaspoons  |

**SETTING: BASIC: LIGHT/MEDIUM/DARK/RAPID**

### DEFIANCE CRUSTY WHITE BREAD MIX

| INGREDIENTS    | 1.25Kg       | 1Kg          | 750g          |
|----------------|--------------|--------------|---------------|
| Water          | 450ml        | 350ml        | 300ml         |
| Bread Mix      | 750g/ 5 cups | 600g/ 4 cups | 500g/ 3¾ cups |
| Defiance Yeast | 2¼ teaspoons | 2 teaspoons  | 1½ teaspoons  |

**SETTING: BASIC: LIGHT/MEDIUM/DARK/RAPID**

### LAUCKE CRUSTY WHITE BREAD MIX

| INGREDIENTS  | 1.25Kg       | 1Kg          | 750g         |
|--------------|--------------|--------------|--------------|
| Water        | 500ml        | 415ml        | 310ml        |
| Bread Mix    | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Laucke Yeast | 2 teaspoons  | 1½ teaspoons | 1¼ teaspoons |

**SETTING: FRENCH**

### LAUCKE SUPER SOFT WHITE BREAD MIX

| INGREDIENTS  | 1.25Kg       | 1Kg          | 750g         |
|--------------|--------------|--------------|--------------|
| Water        | 500ml        | 400ml        | 300ml        |
| Bread Mix    | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Laucke Yeast | 2 teaspoons  | 1½ teaspoons | 1¼ teaspoons |

**SETTING: FRENCH**

### KITCHEN COLLECTION WHITE BREAD MIX

| INGREDIENTS              | 1.25Kg       | 1Kg          | 750g          |
|--------------------------|--------------|--------------|---------------|
| Water                    | 400ml        | 350ml        | 300ml         |
| Bread Mix                | 750g/ 5 cups | 600g/ 4 cups | 500g/ 3⅓ cups |
| Kitchen Collection Yeast | 2 teaspoons  | 2¼ teaspoons | 2 teaspoons   |

**SETTING: BASIC: LIGHT/MEDIUM/ DARK/RAPID**

# Prepackaged Bread Mixes continued

## GRAIN PREPACKAGED BREAD MIXES

### DEFIANCE GRAIN BREAD MIX

| INGREDIENTS    | 1.25Kg       | 1Kg          | 750g          |
|----------------|--------------|--------------|---------------|
| Water          | 450ml        | 375ml        | 320ml         |
| Bread Mix      | 750g/ 5 cups | 600g/ 4 cups | 500g/ 3½ cups |
| Defiance yeast | 2¼ teaspoons | 2 teaspoons  | 1½ teaspoons  |

**SETTING: WHOLEWHEAT – LIGHT/MEDIUM/DARK/RAPID**

### LAUCKE MULTIGRAIN SOY & LINSEED BREAD MIX

| INGREDIENTS  | 1.25Kg       | 1Kg          | 750g         |
|--------------|--------------|--------------|--------------|
| Water        | 525ml        | 430ml        | 320ml        |
| Bread Mix    | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Laucke yeast | 2 teaspoons  | 1½ teaspoons | 1½ teaspoons |

**SETTING: FRENCH**

### LAUCKE GERMAN GRAIN BREAD MIX

| INGREDIENTS  | 1.25Kg       | 1Kg          | 750g         |
|--------------|--------------|--------------|--------------|
| Water        | 550ml        | 460ml        | 300ml        |
| Bread Mix    | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Laucke yeast | 2 teaspoons  | 1½ teaspoons | 1¼ teaspoons |

**SETTING: FRENCH**

### KITCHEN COLLECTION GRAIN BREAD MIX

| INGREDIENTS              | 1.25Kg       | 1Kg          | 750g          |
|--------------------------|--------------|--------------|---------------|
| Water                    | 420ml        | 350ml        | 310ml         |
| Bread Mix                | 750g/ 5 cups | 600g/ 4 cups | 500g/ 3½ cups |
| Kitchen Collection Yeast | 2½ teaspoons | 2¼ teaspoons | 2 teaspoons   |

**SETTING: WHOLEWHEAT – LIGHT/MEDIUM/DARK/RAPID**

### KITCHEN COLLECTION SOY AND LINSEED BREAD MIX

| INGREDIENTS              | 1.25Kg       | 1Kg          | 750g          |
|--------------------------|--------------|--------------|---------------|
| Water                    | 450ml        | 360ml        | 310ml         |
| Bread Mix                | 750g/ 5 cups | 600g/ 4 cups | 500g/ 3½ cups |
| Kitchen Collection Yeast | 2½ teaspoons | 2¼ teaspoons | 2 teaspoons   |

**SETTING: WHOLEWHEAT – LIGHT, MEDIUM, DARK OR RAPID**

# Prepackaged Bread Mixes continued

## WHOLEMEAL PREPACKAGED BREAD MIXES

### LAUCKE BIO-FORT GOLDEN WHOLEMEAL BREAD MIX

| INGREDIENTS  | 1.25Kg       | 1Kg          | 750g         |
|--------------|--------------|--------------|--------------|
| Water        | 540ml        | 445ml        | 330ml        |
| Bread Mix    | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Laucke yeast | 2 teaspoons  | 1½ teaspoons | 1¼ teaspoons |

**SETTING: FRENCH**

### KITCHEN COLLECTION WHOLEMEAL BREAD MIX

| INGREDIENTS              | 1.25Kg       | 1Kg          | 750g         |
|--------------------------|--------------|--------------|--------------|
| Water                    | 410ml        | 350ml        | 290ml        |
| Bread Mix                | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Kitchen Collection Yeast | 2 teaspoons  | 2 teaspoons  | 1½ teaspoons |

**SETTING: WHOLEWHEAT – LIGHT/MEDIUM/DARK/RAPID**

## RYE PREPACKAGED BREAD MIXES

### LAUCKE BAROSSA SOURDOUGH RYE BREAD MIX

| INGREDIENTS  | 1.25Kg       | 1Kg          | 750g         |
|--------------|--------------|--------------|--------------|
| Water        | 550ml        | 480ml        | 330ml        |
| Bread Mix    | 750g/ 5 cups | 600g/ 4 cups | 450g/ 3 cups |
| Laucke yeast | 2 teaspoons  | 1½ teaspoons | 1¼ teaspoons |

**SETTING: FRENCH**

To glaze the loaf or add seeds on top – Refer to Glazes Page R40.

Note

If you love the taste of freshly baked bread you'll love the taste and flavour of home-made jam using the ikon™ Baker's Oven.

## FOR BEST RESULTS:

- Always use the exact amounts of sugar, fruits and 'Jam Setta'. Do not reduce sugar or use substitutes.
- Use only fresh, ripe fruit for best flavour and natural pectin level.
- Remove stems, seeds or pips from fruit before slicing.
- Fruit can be chopped with a food processor, using a pulse action.
- Do not puree fruit. Jam should contain small pieces of fruit.
- Recipes should not exceed 4 cups. Weigh fruit after slicing.
- The gel, texture, flavour, aroma and colour of the cooled jam may vary when compared to commercially made jams. The natural pectin, ripeness, juiciness, etc. of the fruit used will influence the finished product.
- Due to the natural pectin of some fruits, if the jam appears to be thickening before the total cooking time has elapsed and no further cooking is required, press the STOP button then complete the bottling process.
- 'Jam Setta' is a jam setting mixture that contains pectin, a naturally occurring substance found in fresh fruit and when cooked produces a gel. The addition of 'Jam Setta' in our recipes ensures a thicker setting occurs. This product is available at most supermarkets in 50g sachets.
- The Preset Timer cannot be used for jam recipes.
- All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

## Procedure:

1. With the standard kneading blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid.
4. Press 'SELECT' to access the JAM setting.
5. Press 'START/PAUSE' to commence operation. The bread machine will preheat (LCD Screen will show PREHEAT) for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE). The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete.
6. Press 'STOP'.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

## SEQUENCE FOR 'JAM' SETTING:

| PREHEAT | MIX/HEAT | TOTAL TIME |
|---------|----------|------------|
| 15min   | 50min    | 1hr 05min  |

**Do not use the collapsible kneading blade when making jam.**

Note

## PREPARATION OF JARS FOR JAM

Soak jars in warm water until label is easy to remove. Remove any wet cardboard liners from lids of jars. Wash jars and lids in hot, soapy water. Rinse well in hot water, do not wipe dry. Place jars and metal lids onto an oven tray. Place into a preheated oven 100°C for 15-20 minutes or until completely dry. Remove from oven using oven mitts and use immediately.

It is important that these recipes are measured accurately otherwise the ingredients may boil over, making cleaning difficult.

### TWO FRUIT MARMALADE

| INGREDIENTS            |                |
|------------------------|----------------|
| Oranges, thinly sliced | 425g           |
| Lemons, thinly sliced  | 125g           |
| Sugar                  | 1⅔ cups        |
| Jam Setta              | 1½ tablespoons |

**SETTING: JAM**

### STRAWBERRY JAM

| INGREDIENTS                      |                |
|----------------------------------|----------------|
| Strawberries, hulled and chopped | 500g           |
| Sugar                            | 1⅔ cups        |
| Jam Setta                        | 1½ tablespoons |

**SETTING: JAM**

### PLUM JAM

| INGREDIENTS                                    |                |
|--|----------------|
| Blood plums, peeled deseeded & roughly chopped | 600g           |
| Sugar  | 1½ cups        |
| Jam Setta                                      | 1½ tablespoons |

**SETTING: JAM**

### TOMATO & PINEAPPLE JAM

| INGREDIENTS                               |                |
|---|----------------|
| Tomatoes, peeled, seeded & finely chopped | 300g           |
| Pineapple flesh, finely chopped           | 200g           |
| Sugar                                     | 1½ cups        |
| Jam Setta                                 | 1½ tablespoons |

**SETTING: JAM**

### KIWI FRUIT JAM

| INGREDIENTS                 |                |
|-----------------------------|----------------|
| Kiwi fruit, peeled & sliced | 500g           |
| Sugar                       | 1½ cups        |
| Jam Setta                   | 1½ tablespoons |

**SETTING: JAM**

### MIXED BERRY JAM

| INGREDIENTS                      |                |
|----------------------------------|----------------|
| Strawberries, hulled and chopped | 250g           |
| Blackberries                     | 125g           |
| Raspberries                      | 125g           |
| Sugar                            | 1⅔ cups        |
| Jam Setta                        | 1½ tablespoons |

**SETTING: JAM**

### MANGO & PEACH JAM

| INGREDIENTS                      |                |
|----------------------------------|----------------|
| Peaches, seeded & finely chopped | 250g           |
| Mango flesh, finely chopped      | 250g           |
| Sugar                            | 1½ cups        |
| Jam Setta                        | 1½ tablespoons |

**SETTING: JAM**

### SPICED PEAR & PLUM JAM

| INGREDIENTS                      |                |
|----------------------------------|----------------|
| Pears, peeled & finely chopped   | 250g           |
| Plums, deseeded & finely chopped | 250g           |
| Sugar                            | 1½ cups        |
| Mixed spice                      | ¼ teaspoon     |
| Jam Setta                        | 1½ tablespoons |

**SETTING: JAM**

### CREATE YOUR OWN JAM RECIPES

| INGREDIENTS   |                |
|---------------|----------------|
| Chopped fruit | 500g           |
| Sugar         | 1⅔ cups        |
| Jam Setta     | 1½ tablespoons |

**SETTING: JAM**



# Glazes

The following Glazes are easy and quick to prepare and will enhance the flavour of your breads.

## CHOCOLATE GLAZE

2 tablespoons butter or margarine, melted  
2/3 cup icing sugar, sifted  
1 tablespoon cocoa, sifted  
1/2 teaspoon vanilla essence  
2 tablespoons milk

## HOT CROSS BUN AND BROWN BUN GLAZE

1/2 cup icing sugar, sifted  
1/2 teaspoon allspice  
1/4 teaspoon ground cinnamon  
2 tablespoons water

## CITRUS GLAZE

1/2 cup icing sugar, sifted  
1 teaspoon grated lemon rind  
1 teaspoon grated orange rind  
2 tablespoons lemon or orange rind

## VANILLA GLAZE

1/2 cup icing sugar, sifted  
1/2 teaspoon vanilla essence  
2 tablespoons milk

### Procedure:

1. Combine ingredients into a small mixing bowl and stir until smooth and thin enough to drizzle.
2. When the bread has finished baking, press 'STOP'. Remove the bread from ikon™ Baker's Oven and the bread pan. Place bread on a rack. Brush top of loaf with glaze. Cool on rack.

## GELATINE GLAZE

3 tablespoons water  
1 1/2 tablespoons sugar  
3 teaspoons gelatine

### Procedure

1. Place ingredients into a small saucepan, stir over low heat until sugar and gelatine dissolves. Brush over hot bread.

## EGG GLAZE/SEEDS ON TOP

1 × 60g egg, lightly beaten  
2-3 tablespoons water  
Seeds (poppyseeds, linseeds, sunflower seeds, etc.)

### Procedure

1. Combine egg and water until smooth. Do not whisk. Strain through sieve if required.
2. Use the PAUSE function by pressing the 'START/ PAUSE' button at 15 minutes before the end of the BAKE cycle. Open the lid and brush glaze over bread and sprinkle with seeds if desired.
3. Close the lid and press 'START/PAUSE' to continue baking.





